

## FOOD ESTABLISHMENT INSPECTION REPORT

Based on an evaluation this day, the items marked below are violations of the Michigan Food Law. Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for priority or priority foundation items (§8-405.11) or 90 days for core items (§8-406.11). Failure to comply with this notice may result in license suspension and/or other legal action. You have the right to appeal any violations listed.

**UM Hospital Cafeteria**  
**UM Hospital**  
**1500 E. Medical Center Dr.**  
**Ann Arbor, MI 48109**  
**Person In Charge (PIC): Lisa Burns**

**SFE 5081 028958 10/21/2022 10:30:00 AM**  
**Last Routine: 04/28/2022**

**Establishment Phone: (734) 936-5100**

INSPECTION TYPE:  
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	Yes

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/21/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### B2 Storage Area

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	01/19/23
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**Item(s):** equipment  
**Location:** Walk-in freezer  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

10/21/2022 Equipment shall be maintained in a state of good repair.  
Observed the B2 walk in freezer with excessive ice accumulation.  
Correct as soon as possible by repairing the above item.

### Big Salad

4-602.13 Core	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	01/19/23
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**Item(s):** Nonfood contact surface(s)  
**Location:** reach-in cooler  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

10/21/2022 Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.  
Observed the handles on the 2 door reach in cooler soiled with residues.  
Correct as soon as possible by cleaning the above item and maintaining clean at all times.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Central Kitchen Area**

4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	01/19/23	
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**Item(s):** equipment  
**Location:** Walk-in freezer  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

10/21/2022		Equipment shall be maintained in a state of good repair.		
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Observed the walk in freezer in the central kitchen area with broken/torn gaskets and ice buildup on the floor and ceiling.

Correct as soon as possible by repairing the above item.

**Ginger Deli**

3-501.16 Priority		Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	10/21/22	
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**Item(s):** Cold food item(s)  
**Problem(s):** Stored above 41 degrees F  
**Correction(s):** Store below 41 degrees F.

10/21/2022		Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.		
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Observed potentially hazardous papaya salad at 60 degrees F in a black padded insulated cooler.

Correct immediately by cold-holding potentially hazardous foods at 41 degrees F or below at all times and discarding the above mentioned food.

3-501.19 Priority		If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for service for immediate consumption: (1) Written procedures are required to be prepared in advance, maintained in the establishment, and made available to the REGULATORY AUTHORITY upon request.(Pf) (2) The FOOD shall be marked to indicate the time that is 4 hrs past the point in which food is removed from temperature control, or 6 hrs if the temperature is maintained below 70°F. (Pf)	10/21/22	
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**Ginger Deli**

(3) Food in unmarked containers or in containers that exceed the time limit are to be discarded. (P)

**Item(s):** Time controlled food(s)

**Problem(s):** Without time control mark

**Correction(s):** Provide clear easy to read time marks.

10/21/2022

If only time is being used as a control, then food shall be properly marked with the time indicating it is 4 hours past the time it was taken out of temperature control and written procedures shall be kept in the establishment.

Observed shrimp summer rolls at 50 degrees F in a hard cooler. Owner later stated that time as a health control was being used, however the food was not properly marked with the time indicating when it was taken out of temperature control and when it was to be discarded. A correction attempt was observed to save the summer rolls by placing them in a reach in cooler, however, the temperature abuse of the shrimp summer roll precludes the item from returning to refrigeration.

Correct immediately by properly marking the food with the time indicating it is 4 hours past the time it was taken out of temperature control; any food remaining at the end of the 4 hour time mark shall be discarded and may NOT be put back into refrigeration to be reused for future consumption.

4-602.11  
Priority

(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: 10/21/22

(1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P)

(2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P)

(3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P)

(4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and

(5) At any time during the operation when contamination may have occurred. (P)

(B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board.

(C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P)

(D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned:

(1) At any time when contamination may have occurred;

(2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;

(3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Ginger Deli**

as condiment dispensers and display containers; and  
 (4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT:  
 (a) At a frequency specified by the manufacturer, or  
 (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

**Item(s):** Food-contact surface(s) and utensil(s)  
**Problem(s):** Not cleaned  
**Correction(s):** Clean as specified above.

10/21/2022 Equipment food-contact surfaces that are in continuous use with potentially hazardous food items shall be cleaned at least every 4 hours and whenever contamination may have occurred.  
 Observed the preparation table and cutting boards soiled with excessive food debris and with a tape dispenser on the cutting boards.  
 Correct immediately by cleaning the food-contact surfaces of equipment at least every 4 hours or whenever contamination may have occurred.

2-102.11 The PERSON IN CHARGE shall demonstrate this knowledge by compliance with this Code, by being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM, or by responding correctly to the inspector's questions as they relate to the specific FOOD operation. (Pf) 10/31/22  
 Priority Foundation

**Item(s):** Person-in-charge  
**Problem(s):** Does not demonstrate required knowledge  
**Correction(s):** Knowledge is to be obtained through an approved training program.

10/21/2022 Establishment shall have a person in charge at all times that is an approved certified food manager or demonstrates knowledge to the required operations.  
 Observed that the PIC on duty was not able to demonstrate knowledge of required operations and food safety. PIC was not able to demonstrate knowledge of proper wash, rinse, and sanitize methods and also unable to demonstrate knowledge on proper time/temperature control of potentially hazardous foods.  
 Correct immediately by providing the establishment with a PIC that is able to demonstrate knowledge of the required operations.

4-302.12 (A) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Chapter 3. (Pf) 10/31/22  
 Priority Foundation  
 (B) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets. (Pf)

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Ginger Deli**

**Item(s):** Food thermometer(s)  
**Problem(s):** Not provided  
**Correction(s):** Provide.

10/21/2022 Probed food thermometer must be provided and readily available to ensure proper cooking temperatures.

Observed no probed food thermometer present in the Ginger Deli station.

Correct immediately by providing probed food thermometer and having it readily available for use. In addition, probed food thermometer shall be used routinely to monitor safe food temperatures.

3-305.11 Core		FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor, unless otherwise approved.	01/19/23	
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**Item(s):** Food item(s) in storage  
**Problem(s):** Exposed to dust, splash, or other contaminates  
**Correction(s):** Store in protected manner.

10/21/2022 Food shall be protected from contamination by storing it where it is not exposed to splash, dust, or other contamination.

Observed rice noodles sitting on top of a plastic box near soiled wall and exposed to splash from the nearby hand sink (See attached photo). The plastic box that the rice noodles were sitting on was not a proper preparation area and the surface was not sanitized, exposing the food to potential contamination from many different sources.

Correct immediately by protecting food from contamination by storing it where it is not exposed to contamination.

6-301.14 Core		A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.	01/19/23	
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**Item(s):** Handwashing signage  
**Location:** hand sink  
**Problem(s):** Not provided  
**Correction(s):** Provide.

10/21/2022 Each hand washing sink shall be provided with a procedural sign reminding employees to wash their hands.

Observed no hand washing signage in the Ginger Deli station.

Correct immediately by providing each hand washing sink with a procedural sign reminding employees how to appropriately and effectively wash their hands.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Grill Line**

3-501.16 Priority		Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	10/21/22	
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**Item(s):** Hot food item(s)  
**Problem(s):** Stored below 135 degrees F  
**Correction(s):** Store above 135 degrees F.

10/21/2022		Cooked and hot potentially hazardous food (time/temperature control for safety food) shall be maintained at 135 degrees or above.		
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Loose and packaged chicken tenders and wrapped hamburgers/hot sandwiches were found being held at the less than 135 degrees in a standard hotel pan under a Hatco radiant heat device, in a wheeled hot holding cabinet which appears to be originally intended for the proofing/rising of leavened bread dough, and in the new countertop hot holding customer grab-n-go unit. Hot food temperatures were found in the 115-128-degree range.

The chicken tenders in the open hotel pan under the Hatco radiant heating unit were raised to closer to the radiant heating element by placing another food pan under the pan with the tenders in them to help ensure adequate hot holding temperature.

The packaged hot foods, and other food items like cooked bacon in a food pan, in the holding cabinet were switched into an identical unit located outside the grill line in the middle kitchen which was capable of holding hot foods above 135 degrees.

The countertop hot holding customer grab-n-go unit holding packaged chicken tenders and burgers/hot sandwiches was observed set at "5" (out of 10) for temperature control and was turned up to "8" to raise the temperatures of the packaged food to 135 degrees or above.

The required minimum hot holding temperature (135 degrees or above) of hot RTE foods on the grill line will be re-evaluated for compliance at the follow up inspection.

4-301.11 Priority Foundation		EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as required. (Pf)	10/31/22	
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**Item(s):** equipment cold holding  
**Problem(s):** Inadequate  
**Correction(s):** Provide additional equipment to meet requirement above.

10/21/2022		Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified.		
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Due to insufficient equipment available on Line #2, various sandwich/quesadilla toppings (lettuce, tomato, cheese, etc.) are currently being held in Lexan plastic food containers on ice in two locations. The PIC stated processes are underway to add drop-down electrical outlets to allow for the installation of additional mechanical cold holding units. This project needs to be fast-tracked to discontinue the current practice of cold holding TCS foods on ice.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
<b>Grill Line</b>				
		Install the electrical access points and install/purchase the needed cold holding equipment.		
4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.  <b>Item(s):</b> equipment <b>Problem(s):</b> In poor repair <b>Correction(s):</b> Repair/replace.	01/19/23	
10/21/2022		Equipment shall be maintained in a state of good repair.  Observed the following equipment on the Grill Line (Line #2) in poor repair, not working and/or in need of replacement. 1. The flattop grill 2. The "lined/ridged" flattop grill 3. The (old) Hatco radiant heat units for the pans of chicken tenders and fries. 4. The glass-front hot holding cabinet(s) (designed for leavened bread proofing and humidity?), but now used for hot food holding.  Correct as soon as possible by repairing or replacing the above items.		
4-602.12 Core		(A) The FOOD-CONTACT SURFACES of cooking and baking EQUIPMENT shall be cleaned at least every 24 hours. This section does not apply to hot oil cooking and filtering EQUIPMENT if it is cleaned as specified in Subparagraph 4-602.11(D)(6). (B) The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.  <b>Item(s):</b> Baking and cooking equipment <b>Problem(s):</b> Not cleaned At least every 24 hours <b>Correction(s):</b> Clean as specified above.	01/19/23	
10/21/2022		The food-contact surfaces of cooking and baking equipment shall be cleaned at least every 24 hours.  Observed the broken and unused flattop grill soiled with food residues and the lined/ridged flattop grill - currently used only for hot food holding of cooked foods in pans - excessively soiled with cooked-on, charred, and dropped food residues.  Clean the grills at least every 24 hours to remove accumulated food residues and other soils. Keep clean.		
6-501.12 Core		(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.  <b>Item(s):</b> Physical facilities/structures <b>Problem(s):</b> Not clean <b>Correction(s):</b> Keep clean	01/19/23	

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Grill Line**

10/21/2022 Physical facilities shall be cleaned as often as necessary to keep them clean.

The floors, walls, under equipment areas, exterior surfaces of the exhaust hood and other equipment surfaces were observed soiled with food matter, greasy residues and other soils.

Clean all soiled surfaces of equipment, walls and floors.

**Main Production area**

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 10/31/22  
Priority Foundation

(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

**Item(s):** Food-contact surface(s)  
**Location:** can opener and cutting blade  
**Problem(s):** Greasy  
**Correction(s):** Keep clean.

10/21/2022 Equipment food-contact surfaces and utensils shall be clean to sight and touch.

Observed the can opener blade in the main prep area near the handwashing sink with a buildup of food residue.

Correct as soon as possible by cleaning the above item and maintaining clean to sight and touch at all times.

6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf) 10/21/22  
Priority Foundation

**Item(s):** Soap  
**Location:** hand wash sink(s) soap dispenser(s)  
**Problem(s):** Not provided At hand sink  
**Correction(s):** Provide

10/21/2022  
10/21/2022

10/21/2022 Soap shall be provided at every hand washing sink.

Observed the hand washing sink in the main prep area with no soap at the hand washing sink.

CORRECTED AT TIME OF INSPECTION: The soap dispenser was refilled and the employee washed their hands before returning to work. Ensure that all hand sinks are supplied with soap in order to encourage employee hand washing.

3-304.12 During pauses in FOOD preparation or dispensing, UTENSILS shall be stored: 01/19/23  
Core  
(A) In the FOOD with their handles above the top of the FOOD and the container;  
(B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Main Production area**

- bins of sugar, flour, or cinnamon;
- (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT
- (D) In running water, such as dipper well.
- (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or
- (F) In a container of water maintained at a temperature of at least 135° F.

**Item(s):** Dispensing utensil(s)  
**Location:** 2-door reach-in cooler  
**Problem(s):** Improperly stored  
**Correction(s):** Relocate.

10/21/2022 During pauses in food preparation, dispensing utensils shall have a scoop, which must be stored with the handle above the top of the food to prevent contamination of food products.

Observed a single-service cup without a handle being used as a scoop in a container of bacon in a 2-door reach-in cooler in the main kitchen area, which allows for contamination of the food product.

Correct as soon as possible by replacing the single service cup with a smooth and easily cleanable utensil that has a handle and ensuring that the handle is always above the top of the food during pauses in food preparation to avoid contamination of food products.

4-602.13 Core NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 01/19/23

**Item(s):** Nonfood contact surface(s)  
**Location:** Dry Goods Bin(s)  
**Problem(s):** With accumulation of debris  
**Correction(s):** Keep clean.

10/21/2022 Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Observed the following nonfood-contact surfaces of equipment in need of cleaning:

1) The tops and outsides of dry good storage bins for flour and grains in the main prep area with an excessive accumulation of food debris and residues.

2) The area beneath the prep counter where drawers were removed is soiled with an accumulation of food debris.

Correct as soon as possible by cleaning the above equipment and cleaning at a frequency necessary to preclude accumulation of soil residues.

**Closing Comments:**

Joint routine inspection conducted by Nonda Mihas (MSES), David Peters (REHS) and Neil Kalakay.

Priority violation was corrected at time of routine inspection, however remaining priority foundation violations must be addressed/corrected immediately, which will be reinspected upon follow-up within 7 days. All remaining core violations must be addressed as soon as possible, which will be reinspected at the next routine inspection.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <http://ehs.umich.edu/campus-life-safety/food-safety/inspections/>

Person in charge (Name and Title)



Inspected By (Name and Title)



This signature does not imply agreement or disagreement with any violation noted.

Nonda Mihas

