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.

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 11/3/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Dishwashing Area

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Item(s):</th>
<th>Problem(s):</th>
<th>Correction Schedule</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-501.11 Core</td>
<td>Repeat</td>
<td>equipment</td>
<td>In poor repair</td>
<td>04/01/23</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>11/3/2022</th>
<th>Equipment shall be maintained in a state of repair.</th>
</tr>
</thead>
<tbody>
<tr>
<td>11/3/2022</td>
<td>Observed the following equipment items in need of repair:</td>
</tr>
<tr>
<td>11/3/2022</td>
<td>1) Dish Machine - Dish machine is not operational. Compostable single-use items are being used throughout the dining hall until repair/replacement, which is scheduled to be installed over the Christmas/New Year holiday break after the fall 2022 semester has ended.</td>
</tr>
<tr>
<td>11/3/2022</td>
<td>Correct as soon as possible by repairing/replacing the above equipment items throughout the facility.</td>
</tr>
</tbody>
</table>

### Kitchen

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Item(s):</th>
<th>Location:</th>
<th>Problem(s):</th>
<th>Correction(s):</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-501.16 Priority</td>
<td>Cold food item(s)</td>
<td>Prep area</td>
<td>Stored above 41 degrees F</td>
<td>Store below 41 degrees F.</td>
</tr>
</tbody>
</table>
**Violation Category** | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected
--- | --- | --- | --- | ---
**SFE 5081 029145 Mary Markley Dining** | | | | 11/3/2022 12:00:00 PM

**Kitchen**

11/3/2022

Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent
the growth of pathogens.

Observed the cold well for the build your own burger station holding potentially hazardous
foods, sliced tomato and cut leafy greens, at 60 degrees F. The employees stated that the cold
well had not been turned on in order to get down to the correct temperature at the proper point
in the morning, causing the cold well to not be able to hold temperature at that time.

CORRECTED DURING ROUTINE INSPECTION - The employees discarded the out of
temperature potentially hazardous foods and planned to turn on the cold well prior to use to
allow the equipment to reach the proper temperature in the future.

3-501.18

A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:

1. Exceeds the temperature and time combination specified in ¶ 3-501.17(A),
2. Is in a container or PACKAGE that does not bear a date or day;
3. Is appropriately marked with a date or day that exceeds a temperature and
time combination as specified in ¶ 3-501.17(A).

**Item(s):** Ready to eat, potentially hazardous food(s)
**Location:** 2-compartment sink
**Problem(s):** Beyond consume by date
**Correction(s):** Discard.

11/3/2022

Potentially hazardous foods shall be discarded if they are beyond seven days from preparation
date.

Kitchen - Observed multiple potentially hazardous in-house prepared foods (i.e. BBQ pulled
chicken inside leftovers walk-in cooler and bean and onion salad inside produce walk-in cooler)
that was date marked 10/27/2022-11/2/2022, which is beyond seven days from preparation
date.

Correct immediately by discarding any potentially hazardous foods that are beyond seven days
from preparation date and keep up with proper date marking techniques.

CORRECTED DURING ROUTINE INSPECTION - Maria discarded BBQ pulled chicken and
bean and onion salad.

4-501.110

The temperature of the wash solution in spray type warewashers that use hot water
SANITIZERS may not be less than:

1. For a stationary rack, single temperature machine, 74°C (165°F); (Pf)
2. For a stationary rack, dual temperature machine, 66°C (150°F); (Pf)
3. For a single tank, conveyor, dual temperature machine, 71°C (160°F); (Pf) or
4. For a multitank, conveyor, multitemperature machine, 66°C (150°F); (Pf)

**Item(s):** Dish machine wash solution temperature
**Location:** pots & pans washer
### Kitchen

**Problem(s):** Less than 150 degrees F For hot water sanitizing machine Stationary rack, dual temperature

#### 11/3/2022
- **Wash solution temperature must reach minimum of 150 degrees F for a stationary rack, dual temperature machine.**
- Observed wash solution temperature ranging between 140-145 degrees F on Hobart machine. Establishment is getting new pots and pans machine, which is slated to be installed over the Thanksgiving holiday break. Cut/specification sheet has been requested.

Correct immediately by adjusting/repairing warewash machine to achieve wash solution temperature of at least 150 degrees F. In the meantime, pots and pans can be ran through Hobart machine, however must go through a manual sanitizing step at the 3-compartment sink after being washed and rinsed.

---

**Priority Foundation**

- **4-601.11**
- **11/03/22**
- **4-602.13**

**Item(s):** Food-contact surface(s)  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

#### 11/3/2022
- **Food-contact surfaces of equipment and utensils shall be clean to sight and touch.**
- Observed the electric can opener on the other side of the pizza oven soiled with an accumulation of food debris.

Correct immediately by cleaning food-contact surfaces of equipment and utensils to sight and touch.

CORRECTED DURING ROUTINE INSPECTION - Employee cleaned and sanitized the can opener.

---

**Item(s):** Nonfood contact surface(s)  
**Location:** Walk-in cooler  
**Problem(s):** With accumulation of debris  
**Correction(s):** Keep clean.

#### 11/3/2022
- **Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.**
- Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

---
### Kitchen

1) Kitchen - Leftovers walk-in cooler fan guards have debris accumulation, which is a potential source of contamination.

2) Kitchen - The tops and sides of the ovens in the cook line have a buildup of dust and food debris.

3) Kitchen - The grill to the left of the ovens in the kitchen has a buildup of food debris on the lower shelf and sides.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

### Closing Comments:

New Jackson dish machine has been ordered and is slated to be installed over the Christmas/New Year holiday break after the fall 2022 semester has ended. Cut/specification sheet has been requested.

Priority foundation item shall be addressed/corrected immediately, which will be reinspected upon follow up. Remaining core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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)**

[Signature]

**Inspected By (Name and Title)**

[Signature] Nonda Mihas

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