

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.

Michigan Bakery
Mary Markley Hall
1503 Washington Heights
Ann Arbor, MI 48109

SFE 5081 072234 11/03/2022 10:30:00 AM
Last Routine: 04/15/2022

Person In Charge (PIC): Emily Chaparro, Jordan Zechman

Establishment Phone: (734) 647-2625

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	N/A
CO2 Tanks Secured	N/A

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by David Peters, a representative from University of Michigan, on 11/03/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Bake shop

2-401.11	(A) An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result.	02/01/23
Core	(B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:	
	(1) The EMPLOYEE'S hands;	
	(2) The container; and	
	(3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.	

Item(s): Employee(s)
Problem(s): Drinking From uncovered beverage container
Correction(s): Beverage container must be covered.

11/03/2022	Observed two open beverage cups on a table used for paperwork and various other administrative items in the main bake shop room. The PIC disposed of the open beverage cup at the time of the inspection. Provide lids and straws if employees will be allowed to drink while working from disposable cups and/or have staff maintain and use a reusable beverage container (e.g. Hydro Flask, Nalgene Bottle, etc) with a distinct drinking point for their own use.	
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4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	02/01/23
Core		

Item(s): Nonfood contact surface(s)
Location: Storage shelves
Problem(s): With accumulation of debris
Correction(s): Keep clean.

11/03/2022	Observed two-tiered wall mounted stainless steel shelves with fiberglass sheet trays which hold clean dippers, measuring cups, scoops, etc with a thin layer of cocoa powder, powdered sugar	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Bake shop

and other residues. The above clean equipment is stored upside down on the sheet trays and shelving surfaces, which is correct, but the sheet trays and shelf surfaces with dusty residues need to be cleaned.

6-303.11 Core		Light of the proper intensity shall be provided as specified.	02/01/23	
		Item(s): Lighting intensity at 30 inches above the floor Location: Walk-in freezer Problem(s): Less than 10 foot candles Correction(s): Provide as required		
11/03/2022		The light fixture in the small walk-in freezer (1029A) appears to have fluorescent tube bulbs, one of which is burnt out and the other is very dim, glowing reddish-pink. Recommendation is to replace the bulbs in this fixture with LED tube bulbs which should tolerate the very cold temperatures better while providing more light intensity.		
6-501.110 Core		(A) Dressing rooms shall be used by EMPLOYEES if the EMPLOYEES regularly change their clothes in the establishment. (B) Lockers or other suitable facilities shall be used for the orderly storage of EMPLOYEE clothing and other possessions.	11/03/22	
		Item(s): Locker(s)/designated storage area(s) for employee belongings storage Problem(s): Not used Correction(s): Dressing rooms/areas shall be utilized by employees.		11/03/2022 11/03/2022
11/03/2022		Observed a bake shop worker's personal zip-up fleece jacket and purse/bag sitting on an under table shelf with bake shop supplies. Employee's personal item shall kept in a designated locker or other appropriate area outside of the bake shop areas where production occurs. The PIC removed the employee's personal items at the time of the inspection.		

Closing Comments:

A long-term leak from a sink in the above dining center has resulted in (past) flooding of the bake shop production areas and has caused damage (cracking/buckling) of the quarry tile floors in areas designated with blue painters tape as observed at today's inspection. Part of a section of wall has been removed to repair the source of the leak as part of the larger ongoing project which will also involve replacement of the quarry tile floor, coving base and reinstallation the removed wall block, where impacted. The expected completion date of this repair/replacement project is by the end of December 2022.

While the bake shop has use of two small walk-in freezers and a larger walk-in freezer, due to production demands, they could very much use additional frozen storage space by converting an outdoor walk-in cooler just outside the old snack bar seating area into a walk-in freezer. The main larger walk-in freezer is basically overfilled with food stuffs. Please attempt to fast-track the conversion of the cooler into a freezer.

A large commercial Robot Coupe is needed to allow for more quickly and efficiently chopping, mincing, and blending of foods, such as pureeing whole bananas, for incorporation into baked goods. The previous Robot Coupe is worn out, the blade worn and dull. At the moment, a hand-me-down commercial blender is being utilized that does not offer the same advantages and functionality of a Robot Coupe. Please fast-track the purchase of a new Robot Coupe.

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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)



David Peters

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