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.

**FOOD ESTABLISHMENT INSPECTION REPORT**

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 11/04/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Ross Sch. of Business Finishing Kitchen**

**Ross School of Business**

701 Tappan St.

**Ann Arbor, MI 48109-1234**

**Person In Charge (PIC): John Desanto**

**Establishment Phone:** (734) 647-5580

**INSPECTION TYPE:**
- Manager Certified: Yes
- License Posted: Yes
- Antichoking Poster: Yes
- CO2 Tanks Secured: N/A

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>Routine Inspection</td>
<td></td>
<td>Multiuse FOOD-CONTACT SURFACES shall be: SMOOTH, be easily cleaned, free of breaks, chips, pits, etc and easily accessible for cleaning and inspection. (Pf)</td>
<td>11/04/22</td>
<td>11/04/22</td>
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<tr>
<td>Item(s): Food-contact surface(s) Utensil(s) wisk(s)</td>
<td>11/04/2022</td>
<td>3-compartment sink</td>
<td>11/04/2022</td>
<td></td>
</tr>
<tr>
<td>Location: 3-compartment sink</td>
<td></td>
<td>Problem(s): Not easily cleanable</td>
<td></td>
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<tr>
<td>Correction(s): Repair/replace to be easily cleanable.</td>
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<tr>
<td>11/04/2022</td>
<td></td>
<td>Multiuse food-contact surfaces shall be free of any breaks, chips, cracks, deformities, and pits to facilitate easy cleaning and avoid potential contamination of foods.</td>
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<td></td>
<td></td>
<td>Observed the following multiuse food-contact surfaces throughout the facility in need of replacement:</td>
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<tr>
<td></td>
<td></td>
<td>1) Kitchen - Wisk handle is cracked and melted with grooves that renders it not easily cleanable.</td>
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<tr>
<td></td>
<td></td>
<td>Correct immediately by discarding/replacing wisk to be free of any breaks, chips, cracks, deformities, and pits to facilitate easy cleaning and avoid potential contamination of foods.</td>
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<tr>
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<td></td>
<td>CORRECTED DURING ROUTINE INSPECTION - PIC discarded cracked/melted wisk.</td>
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<tr>
<td>Priority Foundation</td>
<td>5-205.11 Repeat</td>
<td>(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf)</td>
<td>11/14/22</td>
<td>11/14/22</td>
</tr>
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<td></td>
<td>(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)</td>
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<tr>
<td></td>
<td></td>
<td>Item(s): Handwashing sink(s)</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>Problem(s): Not easily accessible Items stored In front of In front of</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>Correction(s): Remove items from handsink. Do not store items at handsink.</td>
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<td></td>
</tr>
</tbody>
</table>
Violation Category Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected
---|---|---|---
Kitchen | 11/04/2022 | A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.
Observed the following hand washing sinks with items stored either in front of or inside of them, which makes them inaccessible:
1) Hand washing sink (located in ware washing area behind ice machine) has large storage rack stored underneath it, which makes the leg-activated handle difficult to access (see attached photo).
Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.
| Warewash Area | 4-501.11 Repeat | EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. | 02/02/23 |  |
| Core | Item(s): equipment |  |  |  |
| | Location: dish machine(s) |  |  |  |
| | Problem(s): In poor repair |  |  |  |
| | Correction(s): Repair/replace. |  |  |  |
| | 11/04/2022 | Equipment shall be maintained in a state of good repair. |  |  |
| | Observed dish machine now has chemicals hooked up, however is still not operational. Lauren stated that ware washing is done either in the 3-compartment sink, Blau Kitchen, or Executive Dining Residence. |  |  |  |
| | Correct as soon as possible by repairing/replacing dish machine. |  |  |  |
| Closing Comments: | Follow up will be conducted within 30 days to address priority foundation item 5-205.11. |  |  |
| 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) |
| Nonda Mihas | Nonda Mihas |

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