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.

This Facility was inspected by David Peters, a representative from University of Michigan, on 11/9/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Maize & Blue Cupboard
Betsy Barbour Residence Hall
420 S. State St.
Ann Arbor, MI 48109
Person In Charge (PIC): Madison Meadows

Routine Inspection

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

Violation
Category  Repeat  Violation Description/Remarks/Correction Schedule  Correct By  Corrected

4-501.114 Priority
A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)

<table>
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<tr>
<th></th>
<th>Chemical</th>
<th>ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
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</thead>
<tbody>
<tr>
<td>Chlorine</td>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
<td></td>
</tr>
<tr>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
<td></td>
<td></td>
</tr>
<tr>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
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Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

Item(s): Other chemical sanitizing solution concentration(s)
Problem(s): Not used according to manufacturer's label instructions
Correction(s): Use according to manufacturer label directions.

11/9/2022 A chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound shall be applied in accordance with the manufacturer's instructions.

Observed the Smartpower Sink and Surface Sanitizer dispenser above the prep sinks with an insufficient quantity of product in the container to achieve the proper concentration per the manufacturer's label. The product was measured to be at 0 ppm lactic acid.

Correct as soon as possible by replacing the empty container with a full container of sanitizer so that the chemical sanitizer is able to achieve the proper concentration.

Closing Comments:
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/
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Person in charge (Name and Title)  

Meadow

Inspected By (Name and Title)  

David Peters

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