

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.

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

SFE 5081 127472 11/9/2022 12:00:00 PM
Last Routine: 5/26/2022

Establishment Phone: 734-699-4181

INSPECTION TYPE:
Routine Inspection

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
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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.

Kitchen

4-501.114 Priority	<p>A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)</p> <table border="0" style="margin-left: 40px;"> <tr> <td>Chlorine</td> <td>ppm</td> <td>pH<10</td> <td>pH<8</td> </tr> <tr> <td></td> <td>25</td> <td>120 F</td> <td>120 F</td> </tr> <tr> <td></td> <td>50</td> <td>100 F</td> <td>75 F</td> </tr> <tr> <td></td> <td>100</td> <td>55 F</td> <td>55 F</td> </tr> </table> <p>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)</p> <p>Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</p>	Chlorine	ppm	pH<10	pH<8		25	120 F	120 F		50	100 F	75 F		100	55 F	55 F	11/16/22
Chlorine	ppm	pH<10	pH<8															
	25	120 F	120 F															
	50	100 F	75 F															
	100	55 F	55 F															
	<p>Item(s): Other chemical sanitizing solution concentration(s)</p> <p>Problem(s): Not used according to manufacturer's label instructions</p> <p>Correction(s): Use according to manufacturer label directions.</p>	11/16/2022 11/16/2022																

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

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)

M. Meadows

Inspected By (Name and Title)

D. Peters, REHS

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

David Peters