

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.

Schembechler Hall Commons Kitchen
Schembechler Hall
1200 S. State St.
Ann Arbor, MI 48109-2203
Person In Charge (PIC): Paul Clise

SFE 5081 079768 11/17/2022 12:30:00 PM
Last Routine: 06/16/2022

Establishment Phone: (734) 647-7482

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	Yes

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 11/17/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

7-201.11 Priority	<p>POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by:</p> <p>(A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and</p> <p>(B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and sanitizers that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE and SINGLE-USE ARTICLES. (P)</p> <p>Item(s): Poisonous/toxic material(s)</p> <p>Location: Storage closet(s)</p> <p>Problem(s): Not separated from Equipment</p> <p>Correction(s): Store toxics below and away from all other items.</p>	11/17/22
11/17/2022	<p>Chemicals shall not be stored near, with, or over foods, single-service items, clean equipment, linens, and utensils.</p> <p>Kitchen - Observed chemical soap cartridges stored next to clean sautee pans inside storage cabinet (see attached photo).</p> <p>Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment.</p> <p>CORRECTED DURING ROUTINE INSPECTION - PIC moved soap cartridges to be stored with other chemicals in designated area that is below and away from all foods, single-service items, clean equipment, linens, and utensils.</p>	11/17/2022 11/17/2022

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

4-601.11 Core		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.	05/01/23	
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Item(s): Non-food contact surface(s) outsides of equipment

Problem(s): With accumulation of debris

Correction(s): Keep clean.

11/17/2022		Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.		
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Kitchen - Observed black, circular Lasko fan blades and guard with debris/dust accumulation and buildup.

Correct as soon as possible cleaning nonfood-contact surfaces of equipment to sight and maintaining them clean at all times.

Warewash Area

5-205.15 Core		A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; (P) and (B) Maintained in good repair.	05/01/23	
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11/17/2022		The plumbing system shall be maintained in a state of good repair.		
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Ware Wash Area - Observed leak near atmospheric vacuum breaker on the dish machine (see attached photo). PIC stated that service call was made to Ecolab approximately 1.5 weeks ago.

Correct as soon as possible by repairing leak on the dish machine.

6-501.12 Core		(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	05/01/23	
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Item(s): Physical facilities/structures walls

Location: 3-compartment sink

Problem(s): Not clean

Correction(s): Keep clean

11/17/2022		Physical facilities shall be maintained clean to sight and touch.		
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Observed the following areas in need of cleaning throughout the facility:

1) Ware Wash Area - Observed black mold-like growth where the wall meets the 3-compartment sink, specifically on sealant above wash and rinse sinks (see attached photo)

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

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

7-202.12 Core		POISONOUS OR TOXIC MATERIALS shall be: (A) Used according to: (1) LAW and this Code, (2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, (P) (3) The conditions of certification, if certification is required, for use of the pest control materials, (P) and (4) Additional conditions that may be established by the REGULATORY AUTHORITY; and (B) Applied so that: (1) A HAZARD to EMPLOYEES or other PERSONS is not constituted, (P) and (2) Contamination including toxic residues due to drip, drain, fog, splash or spray on FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES is prevented, and for a RESTRICTED USE PESTICIDE, this is achieved by: (P) (a) Removing the items, (P) (b) Covering the items with impermeable covers, (P) or (c) Taking other appropriate preventive actions, (P) and (d) Cleaning and SANITIZING EQUIPMENT and UTENSILS after the application. (P) (C) A RESTRICTED USE PESTICIDE shall be applied only by an applicator certified as defined in 7 USC 136 Definitions, (e) Certified Applicator, of the Federal Insecticide, Fungicide, and Rodenticide Act, or a PERSON under the direct supervision of a certified applicator. (Pf)	05/01/23	
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11/17/2022		Poisonous/toxic materials shall be used according to the guidance of the local regulatory authority. Observed homemade vinegar traps through the kitchen, specifically on the floor near the dish machine (see attached photo). No flies, insects, or other pests were observed throughout the kitchen during the routine inspection.		
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Correct as soon as possible by removing homemade vinegar traps and working with a pest control operator to mitigate any potential pest issues.

Closing Comments:

Priority item was addressed and corrected during the routine inspection. All 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/>

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Person in charge (Name and Title)



Inspected By (Name and Title)



Nonda Mihas

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