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 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.

<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>Kitchen 7-201.11</td>
<td>Priority</td>
<td>POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by: (A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and (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)</td>
<td>11/17/22</td>
<td>11/17/22</td>
</tr>
<tr>
<td>Item(s):</td>
<td>Poisonous/toxic material(s)</td>
<td></td>
<td>11/17/2022</td>
<td>11/17/2022</td>
</tr>
<tr>
<td>Location:</td>
<td>Storage closet(s)</td>
<td></td>
<td>11/17/2022</td>
<td>11/17/2022</td>
</tr>
<tr>
<td>Problem(s):</td>
<td>Not separated from Equipment</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Store toxics below and away from all other items.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

11/17/2022 Chemicals shall not be stored near, with, or over foods, single-service items, clean equipment, linens, and utensils.

Kitchen - Observed chemical soap cartridges stored next to clean sautee pans inside storage cabinet (see attached photo).

Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment.

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.
### Kitchen

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<tr>
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<th>Problem(s)</th>
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</tr>
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<tbody>
<tr>
<td>4-601.11 Core</td>
<td></td>
<td>Non-food contact surface(s) outsides of equipment</td>
<td>With accumulation of debris</td>
<td>Keep clean.</td>
</tr>
</tbody>
</table>

11/17/2022

Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

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

<table>
<thead>
<tr>
<th>Violation Category</th>
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<th>Problem(s)</th>
<th>Correction(s)</th>
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<tbody>
<tr>
<td>5-205.15 Core</td>
<td></td>
<td>A PLUMBING SYSTEM shall be:</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>(A) Repaired according to LAW; (P) and</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>(B) Maintained in good repair.</td>
<td></td>
<td></td>
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11/17/2022

The plumbing system shall be maintained in a state of good repair.

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.

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<tr>
<td>6-501.12 Core</td>
<td></td>
<td>Physical facilities/structures walls</td>
<td>Not clean</td>
<td>Keep clean</td>
</tr>
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</table>

11/17/2022

Physical facilities shall be maintained clean to sight and touch.

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)
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)

11/17/2022

Poisonous/toxic materials shall be used according to the guidance of the local regulatory authority.

Observed homemade vinegar traps throughout 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.

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)  

[Signature]

Inspected By (Name and Title)  

[Signature]  

Nonda Mihas

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