

## 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.

<b>Executive Residence</b> <b>Ross School of Business</b> <b>710 E. University</b> <b>Ann Arbor, MI 48109</b> <b>Person In Charge (PIC): John Miller</b>	<b>SFE 5081 064327</b>	<b>11/28/2022 11:00:00 AM</b> <b>Last Routine: 5/5/2022</b>
<b>Establishment Phone: (734) 647-4997</b>		

<b>INSPECTION TYPE:</b> Routine Inspection	Manager Certified            Yes License Posted                Yes Antichoking Poster        Yes CO2 Tanks Secured         Yes	
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Violation				
Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 11/28/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Dishwashing Area

6-101.11 Core	<b>Chronic</b> Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: (1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; (2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and (3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods.	02/26/23
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**Item(s):** Wall material(s)  
**Problem(s):** Not easily cleanable  
**Correction(s):** Repair/replace to be easily cleanable.

11/28/2022	The physical facilities shall be made from materials that are smooth, durable, and easily cleanable.  Observed excessive pitting in wall tiles, which is not smooth or easily cleanable, throughout entire kitchen, specifically on walls near 3-compartment and mop sinks. In addition, mop sink surface is chipped, which renders it not smooth or easily cleanable.  Correct as soon as possible by repairing/replacing wall tiles with materials that are smooth, durable and easily cleanable.
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6-501.11 Core	<b>Chronic</b> PHYSICAL FACILITIES shall be maintained in good repair.	02/26/23
	<b>Item(s):</b> Physical facilities <b>Problem(s):</b> In poor repair <b>Correction(s):</b> Repair/replace.	

11/28/2022	Establishment shall be maintained in a state of good repair.
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Dishwashing Area**

Observed the following items throughout the establishment that are in need of repair/replacement

- 1) Dishwashing Area - Grout is low and in need of replacement, specifically around 3-compartment sink.

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

**Kitchen**

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 11/28/22  
 Priority Foundation  
 (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.

**Item(s):** Food-contact surface(s) equipment 11/28/2022  
**Location:** Ice machine(s) 11/28/2022  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

11/28/2022 Food-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

- 1) Kitchen - Shield guard/chute inside ice machine had pink mold-like film.

Correct immediately by cleaning the above food-contact surfaces to sight and touch and maintaining them clean at all times.

CORRECTED DURING THE ROUTINE INSPECTION - Chef Dan cleaned ice machine guard/chute to sight and touch.

**storage corridor**

7-201.11 POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by: 11/28/22  
 Priority  
 (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)

**Item(s):** Poisonous/toxic material(s) 11/28/2022  
11/28/2022

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**storage corridor**

**Problem(s):** Not separated from Single-service items  
**Correction(s):** Store toxics below and away from all other items.

11/28/2022 Chemicals shall not be stored near, with, or over foods, single-service items, clean equipment, linens, and utensils.

Storage Hallway - Charcoal starter bottles were stored next to paper towels and other single-service items on shelf (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 THE ROUTINE INSPECTION - Charcoal starter fluid bottles were moved to be stored inside storage cabinet with other chemicals that is away from any foods, single-service items, clean equipment, linens, and utensils.

**Closing Comments:**

Priority foundation item was corrected during the routine inspection. Remaining 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/>

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.