

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.

Ross Sch. of Business Finishing Kitchen
Ross School of Business
701 Tappan St.
Ann Arbor, MI 48109-1234
Person In Charge (PIC): John Miller

SFE 5081 063210 11/28/2022 10:30 am

Establishment Phone: (734) 647-5580

INSPECTION TYPE:

Follow Up Critical

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

4-202.11 Kitchen Kitchen		Multiuse FOOD-CONTACT SURFACES shall be: SMOOTH, be easily cleaned, free of breaks, chips, pits, etc and easily accessible for cleaning and inspection. (Pf)	11/14/22	11/04/22
		<p>Item(s): Food-contact surface(s) Utensil(s) wisk(s)</p> <p>Location: 3-compartment sink</p> <p>Problem(s): Not easily cleanable</p> <p>Correction(s): Repair/replace to be easily cleanable.</p>		11/04/2022 11/04/2022
	11/4/2022	<p>Multiuse food-contact surfaces shall be free of any breaks, chips, cracks, deformities, and pits to facilitate easy cleaning and avoid potential contamination of foods.</p> <p>Observed the following multiuse food-contact surfaces throughout the facility in need of replacement:</p> <p>1) Kitchen - Wisk handle is cracked and melted with grooves that renders it not easily cleanable.</p> <p>Correct immediately by discarding/replacing wisk to be free of any breaks, chips, cracks, deformities, and pits to facilitate easy cleaning and avoid potential contamination of foods.</p> <p>CORRECTED DURING ROUTINE INSPECTION - PIC discarded cracked/melted wisk.</p>		
5-205.11 Kitchen Kitchen		(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	11/14/22	11/28/22
		<p>Item(s): Handwashing sink(s)</p> <p>Problem(s): Not easily accessible Items stored In front of In front of</p> <p>Correction(s): Remove items from handsink. Do not store items at handsink.</p>		11/28/2022 11/28/2022
	11/4/2022	<p>A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.</p> <p>Observed the following hand washing sinks with items stored either in front of or inside of them, which makes them inaccessible:</p>		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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1) Hand washing sink (located in ware washing area behind ice machine) has large storage rack stored underneath it, which makes the leg-activated handle difficult to access (see attached photo).

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.

11/28/2022

CORRECTED - All hand washing sinks, specifically hand washing sink located in ware washing area behind ice machine, was easily accessible upon follow up.

Closing Comments:

Priority foundation items have been addressed/corrected. Remaining core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihos