

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.

MI Burger Michigan Union 530 S. State St. Ann Arbor, MI 48109-1308 Person In Charge (PIC): Jared Soffer	SFE 5081 250246	12/1/2022 12:00:00 PM Last Routine: 04/27/2022
Establishment Phone:		

INSPECTION TYPE: Routine Inspection	Manager Certified License Posted Antichoking Poster CO2 Tanks Secured	Yes Yes Yes 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 12/01/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Front Line

3-304.12	Repeat	During pauses in FOOD preparation or dispensing, UTENSILS shall be stored: (A) In the FOOD with their handles above the top of the FOOD and the container; (B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT (D) In running water, such as dipper well. (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or (F) In a container of water maintained at a temperature of at least 135° F.	05/01/23
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Core

Item(s): Dispensing utensil(s)
Problem(s): Improperly stored In water less than 135 degrees f
Correction(s): Maintain water at 135 degrees F or greater.

12/1/2022 During pauses in food prep, utensils shall be stored in either cool, running water, on a clean surface, or in water of at least 135 degrees F.

Front Line - Observed ice cream scoops stored in ConserveWell dipper well in standing water that is 80 degrees F. Upon discussion with PIC and Ann Heiden, decision was made to discontinue use of the ConserveWell dipper.

Correct as soon as possible by storing utensils in dipper well, on a clean surface, or in water of at least 135 degrees F. Do not store in standing water that is less than 135 degrees F.

Closing Comments:


Core item shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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