

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.

Mahmoodzadegan Family Nutrition Center
Schembechler Hall
1200 S State St
Ann Arbor, MI 48109
Person In Charge (PIC): Abigail O'Connor

SFE 5081 XXXXXX 12/7/2022 11:00:00 AM
Last Routine: 12/07/2022

Establishment Phone:

INSPECTION TYPE:
Routine Inspection

Manager Certified	No
License Posted	No
Antichoking Poster	Yes
CO2 Tanks Secured	N/A

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 12/07/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back Cleaning Area

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>Problem(s): Not separated from Equipment</p> <p>Correction(s): Store toxics below and away from all other items.</p>		12/07/22
12/7/2022		<p>Chemicals shall not be stored near, with, or over foods, single-service items, clean equipment, linens, and utensils.</p> <p>Back Cleaning Area - Observed Spic & Span chemical spray bottle and CLR jug stored next to clean equipment/utensils on shelving unit.</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 - Spic & Span chemical spray bottle and CLR jug were moved to be stored in designated area that is below and away from all foods, single-service items, clean equipment, linens, and utensils.</p>		
5-205.11		(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for		12/07/22

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

EMPLOYEE use and used for no other purpose. (Pf)
 Priority Foundation (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

Item(s): Handwashing sink(s)

12/07/2022

Location: hand wash sink(s)

12/07/2022

Problem(s): Not easily accessible Items stored In front of In front of

Correction(s): Remove items from handsink. Do not store items at handsink.

12/7/2022 A handwashing sink shall be maintained so that it is accessible at all times for employee use.
Pf

Back Cleaning Area - Observed a broom, dust pan, buckets of disposable gloves, and a large canvas tote bag stored in front of the handwashing sink, effectively blocking its use.

CORRECTED DURING ROUTINE INSPECTION - The PIC removed the items stored in front of the hand sink at the time of the inspection.

6-301.20 A HANDWASHING SINK or group of adjacent HANDWASHING SINKS that is provided with disposable towels shall be provided with a waste receptacle. 06/01/23
Core

Item(s): Waste receptacle(s) trash can

Location: hand wash sink(s)

Problem(s): Not provided At hand sink

Correction(s): Provide

12/7/2022 A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle as specified under ¶ 5-501.16(C).

Back Cleaning Area - Provide a small garbage can at the hand sink (located to the right of the 3-compartment sink and dish machines) for paper towel waste.

Front service area

3-304.12 During pauses in FOOD preparation or dispensing, UTENSILS shall be stored: 06/01/23
Core
 (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.

Item(s): Dispensing utensil(s)

Location: ice machine ice scoop

Problem(s): Improperly stored To prevent contamination of food or food related i

Correction(s): Store in manner that does not contaminate items

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Front service area

12/7/2022 During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous (time/temperature control for safety food).

Front Service Area - Observed a small metal scoop at the ice machine stored on a fabric storage tote on top of the ice machine. There was a cut-out green Gatorade bottle that appeared to be intended for storage of the ice scoop between uses, but the ice scoop was lying next to the cut-out bottle, also on the fabric tote, not in it. The fabric of the storage tote is not considered a suitable surface to store the ice scoop on between uses.

Re-clean and sanitize the ice scoop through the dishwasher, before placing it back into the cut-out Gatorade bottle (or even more suitable storage container). Relocate the fabric tote to a more suitable storage area.

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.	06/01/23	
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Item(s): Non-food contact surface(s)

Location: Vitamix Blender

Problem(s): Soiled

Correction(s): Keep clean.

12/7/2022 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Front Service Area - Observed some dried-on blended drink splatter/residues on the interior surfaces of the clear blender compartments of two of the Vitamix blenders.

Clean the removable blender compartments to remove the dried-on drink residues.

6-301.14 Core		A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.	06/01/23	
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Item(s): Handwashing signage

Problem(s): Not provided At hand sink

Correction(s): Provide

12/7/2022 Each hand washing sink shall be provided with a procedural sign reminding employees how to appropriately and effectively wash their hands.

Front service area - Observed no hand washing procedural sign at the hand washing sink on the left.

Correct as soon as possible by providing a hand washing procedural sign to the above hand washing sink to encourage/promote employee hand washing.

Closing Comments:

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Joint routine inspection conducted by Nonda Mihas (MSES) and David Peters (REHS). Awaiting 2022-2023 FSE license from MDARD. PIC will be obtaining ServSafe certification before the next routine inspection.

Priority and priority foundation items were corrected during the routine inspection. 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)



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

Nonda Mihas