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.

Ahmo's Gyros & Deli
Pierpont Commons
2101 Bonisteel Blvd.
Ann Arbor, MI 48109
Person In Charge (PIC): Sam

Manager Certified: Yes
License Posted: Yes
Antichoking Poster: Yes
CO2 Tanks Secured: N/A

INSPECTION TYPE: Routine Inspection

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 02/02/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)

Item(s): Sanitizer test kit
Location: 3-compartment sink
Problem(s): Not provided
Correction(s): Provide.

2/2/2023 Sanitizing test strips shall be provided.

Observe no quaternary ammonia test strips provided in the establishment.
Correct immediately by providing quaternary ammonia test strips to ensure 150-400 ppm of quaternary ammonia when using quaternary ammonia in sanitizing buckets to sanitize food-contact and nonfood-contact surfaces of equipment. Use test strips regularly to ensure proper sanitizing concentration are achieved, and keep test strips in an area that safeguards them from water damage.

4-601.11 (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.

Item(s): Food-contact surface(s)
Location: Cut Table

2/2/2023 Food-contact surfaces and nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.
back kitchen area

Observed the following surfaces in need of cleaning:

1) The large cutting board/prep surface in the back kitchen area with a dirty box fan on it (see attached photo).

2) The blades of an immersion blender in the back kitchen area found soiled with an accumulation of food debris.

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

5-205.11  Chronic  (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)

Item(s): Handwashing sink(s)  
Location: handsink  
Problem(s): Not accessible  
Correction(s): Handwashing sinks are to be accessible for use at all times

2/2/2023 A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times.

Observed the hand washing sink in the back kitchen area with a milk crate in front of it, making it hard 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.

6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)

Item(s): Soap  
Location: handsink  
Problem(s): Not provided  
Correction(s): Provide.

2/2/2023 Soap shall be provided at every handwashing sink.

Observed no soap provided at the handwashing sink in the back kitchen area.

Correct immediately by supplying soap to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing. In addition, soap must be conveniently located for employees to wash hands.

4-501.18  Repeat The wash, rinse, and SANITIZE solutions shall be maintained clean.
back kitchen area

Item(s): Warewashing solutions
Location: 3-compartment sink sanitize compartment
Problem(s): Not clean
Correction(s): Keep clean

2/2/2023
Wash, rinse, and sanitizing solutions shall be maintained clean.

Observed the sanitize compartment of the three compartment sink with a buildup of floating food and other debris.

CORRECTED AT THE TIME OF ROUTINE INSPECTION - PIC drained the sanitize compartment and refilled it with clean sanitizing solution.

5-205.15

5-205.15 A PLUMBING SYSTEM shall be:
(A) Repaired according to LAW; (P) and
(B) Maintained in good repair.

Item(s): Plumbing system
Location: 3-compartment sink faucet
Problem(s): Not maintained
Correction(s): Maintain in good repair

2/2/2023
The plumbing system shall be maintained in a state of good repair.

Observed the faucet of the three compartment sink with an active and steady leak. PIC states that a work order for the repair has already been submitted.

Correct as soon as possible by repairing the leak mentioned above.

6-501.11

6-501.11 PHYSICAL FACILITIES shall be maintained in good repair.

Item(s): Physical facilities
Problem(s): In poor repair
Correction(s): Repair/replace.

2/2/2023
Physical facilities shall be maintained in a state of good repair.

Observed damaged wall tile at the corner near the back kitchen area entrance (see attached photo).

Correct as soon as possible by repairing the above physical facility items.

Cook line area

6-501.12

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

05/03/23
Cook line area

Item(s): Physical facilities/structures
Problem(s): Soiled
Correction(s): Keep clean.

2/2/2023
Physical facility shall be maintained clean to sight and touch.

Observed the floor and the wall under the exhaust hood with an accumulation of food debris and spillage.

Correct as soon as possible by cleaning the above item to sight and touch and maintaining clean at all times.

Front Counter

3-501.16 Priority

Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained:
(A) 135ºF or above, except that roasts properly cooked and cooled may be held at a temperature of 130ºF; or (P)
(B) At 41ºF or less (P)

Item(s): Hot food item(s)
Location: hot holding unit(s) serving line
Problem(s): Stored below 135 degrees F
Correction(s): Store above 135 degrees F.

2/2/2023
Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.

Observed TCS gyro meat in the front counter hot holding service line between 80 and 100 degrees F after being in the hot holding unit for about 2 hours. PIC states that they have been using a fully cooked gyro meat that comes to them frozen. The process being used at the time of inspection was to thaw the meat overnight in the cooler and then put the meat directly into the hot well from the cooler and allow the hot well to warm the meat. The process did not allow for the meat to be properly hot held above 135 degrees F within 4 hours of entering the danger zone.

CORRECTED AT THE TIME OF ROUTINE INSPECTION: The PIC modified the process so that the meat is first microwaved to greater than 135 degrees F when it is pulled from the cooler and then placed into the hot holding unit to be held above 135 degrees F.

Front Line

3-501.17 Chroni Priority Foundation

(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf)
(B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened
Front Line

in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

**Item(s):** Commercially processed ready to eat potentially hazardous food(s)

**Location:** display case

**Problem(s):** Without date of consumption marking

**Correction(s):** Provide proper date marks as stated above.

2/2/2023

Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.

Observed no visible date marks on baklava that is held for more than 24 hours in the front display case.

Correct immediately by properly date marking foods that will be stored for longer than 24 hours with either preparation date, use by date, or range of dates that is not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

Front service area

6-305.11 Core

(A) Dressing rooms or dressing areas shall be designated if EMPLOYEES routinely change their clothes in the establishment.
(B) Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.

**Item(s):** Locker(s)/designated storage area(s)

**Problem(s):** Not provided

**Correction(s):** A designated employee storage/locker area shall be provided and used.

2/2/2023

Designated area within the facility shall be dedicated for the storage of employee's personal belongings.

Observed personal belongings stored on a shelf with single-service items.

Correct as soon as possible by moving employee's personal belongings and storing them in a designated area for those personal belongings.

Closing Comments:

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/](http://ehs.umich.edu/campus-life-safety/food-safety/inspections/)
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This signature does not imply agreement or disagreement with any violation noted.