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): Samir Shihadeh

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>Follow Up Critical</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3-501.16 Front Counter</td>
<td>Front Counter</td>
<td>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) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)</td>
<td>02/02/23</td>
<td>02/02/23</td>
</tr>
<tr>
<td>Item(s):</td>
<td>Hot food item(s)</td>
<td>02/02/2023</td>
<td>02/02/2023</td>
<td></td>
</tr>
<tr>
<td>Location:</td>
<td>hot holding unit(s) serving line</td>
<td>02/02/2023</td>
<td>02/02/2023</td>
<td></td>
</tr>
<tr>
<td>Problem(s):</td>
<td>Stored below 135 degrees F</td>
<td>02/02/2023</td>
<td>02/02/2023</td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Store above 135 degrees F</td>
<td>02/02/2023</td>
<td>02/02/2023</td>
<td></td>
</tr>
<tr>
<td>2/2/2023</td>
<td>Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.</td>
<td>02/02/23</td>
<td>02/07/23</td>
<td></td>
</tr>
</tbody>
</table>

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.

3-501.17 Front Line Front Line
(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 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) 02/07/2023
Location: display case 02/07/2023
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.

2/7/2023 CORRECTED - All TCS/potentially hazardous foods, including baklava, that is held for greater than 24 hours is properly date marked with consumption/discard date no greater than 7 days from the preparation date.

4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf) 02/12/23 02/07/23

Item(s): Sanitizer test kit 02/07/2023
Location: 3-compartment sink 02/07/2023
Problem(s): Not provided
Correction(s): Provide.

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

Observed no quaternary ammonia test strips provided in 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.

2/7/2023 CORRECTED - Quaternary ammonia test strips were provided upon follow up.

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 02/12/23 02/07/23

(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) 02/07/2023
Location: Cut Table 02/07/2023

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.

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.

2/7/2023
CORRECTED - All food-contact surfaces, including large cutting board and immersion blender blade in the back kitchen area, are now clean to sight and touch.

5-205.11
(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.

2/7/2023
CORRECTED - All hand washing sinks are easily accessible to encourage/promote employee hand washing.

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.
CORRECTED - All hand washing sinks are provided with soap. PIC stated that the University will be replacing wall-mounted soap dispensers at both hand washing sinks within the establishment (located to the right of the main cook line and in the back kitchen area).

4-501.18 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.

Closing Comments:
No signature obtained due to program error and connectivity issues.
All priority/priority foundation items have been addressed/corrected. Remaining core items shall be addressed/corrected as soon as possible, which will be inspected 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 Mihas