

## 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.

<b>UMH PFANS B2</b> <b>UM Hospital B2</b> <b>1500 E. Medical Center Dr.</b> <b>Ann Arbor, MI 48109</b> <b>Person In Charge (PIC): Anthony Sykes</b>	<b>SFE 5081 029548 2/13/2023 10:00:00 AM</b> <b>Last Routine: 08/04/2022</b>  <b>Establishment Phone: (734) 936-4102</b>
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<b>INSPECTION TYPE:</b> Routine Inspection	<table style="width: 100%; border: none;"> <tr> <td style="width: 70%;">Manager Certified</td> <td style="width: 30%; text-align: right;">Yes</td> </tr> <tr> <td>License Posted</td> <td style="text-align: right;">Yes</td> </tr> <tr> <td>Antichoking Poster</td> <td style="text-align: right;">Yes</td> </tr> <tr> <td>CO2 Tanks Secured</td> <td style="text-align: right;">Yes</td> </tr> </table>	Manager Certified	Yes	License Posted	Yes	Antichoking Poster	Yes	CO2 Tanks Secured	Yes
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihos, a representative from University of Michigan, on 02/13/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Cook line area

3-304.11	FOOD shall only contact surfaces of EQUIPMENT and UTENSILS that are cleaned and SANITIZED, or SINGLE-SERVICE and SINGLE-USE ARTICLES. (P)	02/13/23
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2/13/2023 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized or single-service and single-use articles.

Observed employees using gloved hands to handle cooked sausage and bacon to move them into a drawer with a soiled handle. The employees handled the food after contaminating their gloved hands with the residues from the soiled drawer handle and did not replace their gloves.

Correct as soon as possible by only handling food with utensils that are cleaned and sanitized or single-service and single-use articles that are not contaminated or soiled.

3-304.15	(A) SINGLE-USE gloves shall be used for one task only and discarded when damaged, soiled, or when interruptions occur in the operation. (P)	02/13/23
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(B) Slash-resistant and cloth gloves shall be used in direct contact only with FOOD that is subsequently cooked. Gloves used with ready-to-eat foods shall be smooth, durable and non-absorbant.

**Item(s):** Single-use glove(s)

**Problem(s):** Soiled

**Correction(s):** Replace soiled glove.

2/13/2023 Single-use gloves shall be used for only one task and must be discarded when they become soiled or damaged.

Observed employees using gloved hands to handle cooked sausage and bacon to move them into a drawer with a soiled handle. The employees handled the food after contaminating their gloved hands with the residues from the soiled drawer handle.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Cook line area**

Correct as soon as possible by replacing single use gloves after one task and discarding when they become soiled or damaged.

4-501.114 Priority	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	02/13/23
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Chlorine	ppm	pH<10	pH<8
25	120 F	120 F	
50	100 F	75 F	
100	55 F	55 F	

Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

<b>Item(s):</b> Quaternary ammonia solution	02/13/2023
<b>Correction(s):</b> Completely submerge equipment/utensil.	02/13/2023

2/13/2023	A quaternary ammonia compound solution shall have a concentration between 200-400ppm.
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Observed a red sanitizer pail in the cook line with less than 200 ppm quaternary ammonia.

CORRECTED AT TIME OF ROUTINE INSPECTION: PIC replaced the weak sanitizer with fresh sanitizer at the proper concentration.

6-301.12 Priority Foundation	Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:	02/13/23
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- (A) Individual, disposable towels; (Pf)
- (B) A continuous towel system that supplies the user with a clean towel;(Pf) or
- (C) A heated-air hand drying device.(Pf)
- (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)

<b>Item(s):</b> Sanitary hand drying provisions disposable, paper towels	02/13/2023
<b>Problem(s):</b> Not provided At hand sink	02/13/2023
<b>Correction(s):</b> Provide	

2/13/2023	Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.
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Cook Chill Line - Observed no paper towels provided at the hand washing sink.

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

CORRECTED DURING ROUTINE INSPECTION - Paper towels were supplied to the above hand washing.

2-401.11 Core	(A) An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated	02/13/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Cook line area**

areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result.

(B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:

- (1) The EMPLOYEE'S hands;
- (2) The container; and
- (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

**Item(s):** Beverage container

02/13/2023

**Problem(s):** Not covered

02/13/2023

2/13/2023

A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:

- (1) The EMPLOYEE'S hands;
- (2) The container; and
- (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Observed a partially consumed plastic bottle of water with cap on at the end of the tray line where completed trays are loaded into transport carts. A relatively new employee working this position stated the bottle of water was their's. It was explained to them to avoid potential cross contamination of their hands - removing and replacing the cap between drinking - they should only drink while working from a covered container with a straw.

The employee immediately removed the bottle of water and the PIC engaged with the employee saying they would explain the appropriate drinking container to use while working. Corrected.

3-304.14  
Core

(A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose.

02/13/23

(B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily.

(C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.

(D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil.

(E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.

(E) SINGLE-USE disposable sanitizer wipes shall be used in accordance table instructions.

**Item(s):** Wiping cloth(s) wet

02/13/2023

**Problem(s):** Stored on Counter

02/13/2023

**Correction(s):** Store wiping cloths completely submersed in sanitizer.

2/13/2023

In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses.

Cook Chill Area - Observed multiple wet wiping cloths stored directly on countertops.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Cook line area**

Correct as soon as possible by storing wet wiping cloths completely submerged in a sanitizing solution between uses. To ensure the above, sanitizing buckets should be filled at least halfway or greater with sanitizing solution, and one wet wiping cloth per sanitizing bucket is optimal to achieve best results and proper sanitization. In addition, wiping cloth shall be replaced with a clean wiping cloth once it has become soiled.

CORRECTED DURING ROUTINE INSPECTION - Employee placed wet wiping cloth in sanitizing solution with quaternary ammonia. Remaining wet wiping cloths were disposed of.

**Dishwashing Area**

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	05/14/23
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**Item(s):** equipment  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

2/13/2023	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.
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Observed the following pieces of equipment in the dishwashing room in need of repair - two of which were in the process of being troubleshot/fixd - at the time of the inspection.

1. Dish machine failure/leak occurred on 2/12/23 in one of the tanks for hot water generation. A couple Hobart dish machine service technicians were on site diagnosing the issue, looking for parts, etc. A significant issue discovered was the relative inaccessibility to affect the repair due to the placement of the scrapping line tight to one side of the dish machine. Soiled dishware was being accumulated at the dirty-end of the dish machine.

2. Broken/jammed pulper system at the end of the scrapping line. A hospital plumber/maintenance person was in the process of fixing the pulper system at the time of the inspection.

3. Observed a leak at the flange of the garbage disposal at the scrapping table of the temporary 3-compartment ware washing area. Water with food matter leaks around the flange and onto the floor where the dish washing worker has to stop periodically to squeegee the accumulated water towards a floor drain. Unless the new pots and pans washing room comes online very soon, the leak at the garbage disposal needs repair.

**Entire establishment**

4-601.11 Core	<b>Repeat</b> (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.	08/01/23
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**Item(s):** Non-food contact surface(s)

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Entire establishment****Problem(s):** Soiled**Correction(s):** Keep clean.

2/13/2023 Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Observed the following nonfood-contact surfaces of equipment in need of cleaning:

1) Metabolic Kitchen - Soiled gaskets noted on undercounter two-door reach-in cooler that is currently being used for a broccoli study (see attached photo).

2) Galleys (6th & 8th Floors) - Underside of coffee machine has residue.

3) Cook Line - Mold observed inside of a sanitizer bucket.

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

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 08/01/23  
Core

(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

**Item(s):** Physical facilities/structures**Problem(s):** Not clean**Correction(s):** Keep clean

2/13/2023 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Receiving Area - Single-service food packages and items are scattered underneath dry storage shelving units

2) Receiving area mop closet is in need of cleaning and organization (see attached photo).

3) Receiving Area - Spilled milk observed on the floor at the entrance of the dairy walk-in cooler.

3) Paper room is in need of cleaning and organization.

4) Single-service food packages and items are scattered underneath dry storage shelving units located across from tray line (see attached photo).

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

**Galley**

5-203.14 A PLUMBING SYSTEM shall be installed to preclude backflow of contaminants into the water supply system at each point of use at the FOOD ESTABLISHMENT by providing 02/23/23  
Priority

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

an air gap or installing an APPROVED backflow prevention device. (P)

**Item(s):** Backflow prevention backflow/back-siphonage device

**Problem(s):** Not provided

**Correction(s):** Provide.

2/13/2023 A backflow prevention device shall be installed at all points of use to preclude the backflow of contaminants into the water supply.

Galley (5th & 6th Floors) - Observed no backflow prevention device on coffee machines.

Correct immediately by installing a a backflow prevention device to prevent the backflow of contaminants into the water supply.

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. 08/01/23

**Item(s):** Handwashing signage

**Location:** hand wash sink(s)

**Problem(s):** Not provided At hand sink

**Correction(s):** Provide

2/13/2023 Each hand washing sink shall be provided with a sign that reminds employees to wash their hands.

Observed no hand washing sign at hand washing sinks located in the galleys on the 5th, 6th, and 8th floors.

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

**Garde Manger**

4-903.11 Core Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location. 08/01/23

2/13/2023 Clean utensils, equipment and single-service items shall be protected from splash, debris, and other contaminants.

Garde Manger - Observed clean large mixing paddles stored in contact with the wall, which could lead to potential contamination (see attached photo).

Correct as soon as possible by storing clean utensils, equipment, and single-service items to be protected from splash, debris, and other potential sources of contamination.

**mop closet**

6-501.111 Priority Foundationpresence on the PREMISES. by: The presence of insects, rodents, and other pests shall be controlled to minimize their 02/23/23

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**mop closet**

- (A) Routinely inspecting incoming shipments of FOOD and supplies;
- (B) Routinely inspecting the PREMISES for evidence of pests;
- (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)
- (D) Eliminating harborage conditions.

**Item(s):** Pest(s) flies  
**Problem(s):** Present in facility Without use of trapping devices  
**Correction(s):** Utilize trapping devices to help eliminate pests.

2/13/2023 The presence of insects shall be controlled to minimize their presence on the premise by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.

Mop Closet (near cook chill area) - Observed several flies present in this area without trapping devices present.

Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator.

**Prep Area**

6-501.11 Core	PHYSICAL FACILITIES shall be maintained in good repair.	08/01/23
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**Item(s):** Physical facilities  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

2/13/2023 Establishment shall be maintained in a state of good repair.

Observed the following items throughout the establishment that are in need of repair/replacement

- 1) Preparation sink (located across from tray line) needs to be resealed to the wall.

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

**Staff Beverage Station**

4-501.114 Priority	<b>Chronic</b> A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	02/13/23
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Chlorine	ppm	pH<10	pH<8
25	120 F	120 F	
50	100 F	75 F	
100	55 F	55 F	

Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Staff Beverage Station**

**Item(s):** Quaternary ammonia solution

02/13/2023

**Location:** red sani-bucket

**Problem(s):** Not immersed in A concentration specified on manufacturers label

2/13/2023 A quaternary ammonia compound solution shall have a concentration between 200-400ppm.

Observed a red sanitizer pail at the staff beverage station just outside the food service office with no detectable presence of quaternary ammonia.

CORRECTED AT TIME OF ROUTINE INSPECTION: PIC replaced the weak sanitizer with fresh sanitizer at the proper concentration.

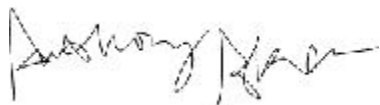
**Closing Comments:**

All priority/priority foundation items shall be addressed/corrected immediately, which will be reinspected upon follow up within 10 days. All 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