

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.

Picasso at NCRC Cafe
NCRC (Building 18)
2800 Plymouth Rd
Ann Arbor, MI 48109

SFE 5081 082182 2/16/2023 11:00:00 AM
Last Routine: 8/31/2022

Person In Charge (PIC): Josh Frye

Establishment Phone: 734-930-7000

INSPECTION TYPE:
Routine Inspection

| | |
|--------------------|-----|
| Manager Certified | Yes |
| License Posted | Yes |
| Antichoking Poster | Yes |
| CO2 Tanks Secured | Yes |

| 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 2/16/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

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| 3-302.12 | Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. | 08/01/23 |
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Core

Item(s): Food item(s)
Problem(s): Not identified
Correction(s): Label containers with common name.

2/16/2023 Containers holding food that has been removed from their original packages for use in the food establishment shall be clearly labeled with their common name.

Observed containers of commercially prepared condiments that were removed from their original packaging without any visible labeling to identify the product in a reach in cooler in the back kitchen area.

Ensure that all containers used for food storage are labeled clearly with common name.

Coffee Station

| | | |
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| 4-501.114 | A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P) | 02/16/23 |
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Priority

| | | | | |
|----------|---|-------|------|--|
| 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

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Coffee Station

and meet manufacturers use directions. (P)

Item(s): Quaternary ammonia solution

2/16/2023

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

2/16/2023

Correction(s): Provide

2/16/2023

Quaternary ammonia shall be between 200-400 ppm in sanitizing buckets.

Coffee station - Observed 50 ppm of quaternary ammonia in red bucket and container located underneath the espresso machine.

Correct immediately by ensuring quaternary ammonia is always maintained between 200-400 ppm. As a rule of thumb, sanitizing solution shall be changed at a minimum of once every four hours or sooner if solution becomes soiled. Use test strips regularly to check concentration of quaternary ammonia in sanitizing buckets.

CORRECTED DURING ROUTINE INSPECTION - Doug Krug (Picasso GM) obtained fresh sanitizing solution for red bucket and container located underneath the espresso machine. Quaternary ammonia concentration was verified to be between 200-400 ppm as evidenced by test strip.

Grill Line

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:

02/26/23

(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)

Item(s): Cold food item(s)

Problem(s): Stored above 41 degrees F

Correction(s): Store below 41 degrees F.

2/16/2023

Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Grill Line - Observed TCS/potentially hazardous foods, including sliced tomatoes and single-service containers of sour cream, ranging from 51-53 degrees F in the top rail located to the left of the grill line. In addition, heat lamp that is located above the adjacent hot-holding unit overextends above the cold-holding unit, which may be contributing to cold-holding temperatures above 41 degrees F (see attached photo). According to PIC, TCS/potentially hazardous foods are placed in the cold-holding unit at 10:00 am until the unit is broken down at close, which is 2:00 pm. PIC agrees and understands that any remaining food at 2:00 will be discarded until repair/solution can be made.

3-501.18
Priority

Chronic A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:

02/26/23

(1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)

(2) Is in a container or PACKAGE that does not bear a date or day; (P) or

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Grill Line

(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)

Item(s): Ready to eat, potentially hazardous food(s)

Problem(s): Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation

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

2/16/2023 Potentially hazardous foods stored longer than 24 hours shall be date marked with a consumption/discard date no greater than seven days from preparation date.

Grill Line - Observed deli meats in standing one-door reach-in cooler that are dated with consumption/discard date greater than seven days from preparation date (e.g. 2/16/2023-2/23/2023).

Correct immediately by properly date marking foods that will be stored for longer than 24 hours and use within seven days. Any remaining food at the end of seven days shall be discarded.

For example, if TCS/potentially hazardous food was prepared on 2/16/2023, then discard/use by date would be 2/22/2023.

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| 4-501.11 Core | Chronic | EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. | 08/01/23 | |
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Item(s): equipment

Problem(s): In poor repair

Correction(s): Repair/replace.

2/16/2023 Equipment shall be maintained in a state of good repair.

Grill Line - Observed top rail cold-holding unit is not keeping TCS/potentially hazardous foods at 41 degrees F or below (see 3-501.16 for more details).

Correct as soon as possible by repairing the above cold-holding unit in order to maintain TCS/potentially hazardous foods at 41 degrees F or below.

Kitchen

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| 6-202.13 Core | | Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device, shall not be located over a FOOD preparation area, and prevent contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. | 02/16/23 | |
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Item(s): Insect control device(s) electrocuting

Problem(s): Allows dead insects/insect parts to contaminate Clean Equipment Equipment

Correction(s): Move to eliminate potential contamination.

2/16/2023
2/16/2023

2/16/2023 Insect trap devices shall not be located above food prep areas or above storage areas where foods, clean utensils, equipment, linens and single-service items are located.

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Kitchen

Kitchen - Observed insect trap device located directly above rolling cart with coffee equipment.

Correct as soon as possible by relocating insect trap devices to be stored away from all food preparation areas, foods, clean utensils, linens, equipment and single-service items.

CORRECTED DURING ROUTINE INSPECTION - Rolling cart with coffee equipment was moved to avoid potential contamination.

6-501.12 **Chronic** (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): Soiled

Correction(s): Keep clean.

2/16/2023 Physical facilities shall be maintained clean to sight and touch.

Shelving units (located in the hallway directly outside of the grill line) where additional grill line utensils are stored and the surrounding floor has excessive grease accumulation/buildup.

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

Walk in Cooler

3-501.17 **Chronic** (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) 02/26/23
 Priority Foundation (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): In house prepared ready-to-eat potentially hazardous food(s)

Problem(s): Without date of consumption marking

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

2/16/2023 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 three containers of baked potatoes that were prepared two days prior in the rear walk-in cooler.

Correct immediately by properly date marking foods that will be stored for longer than 24 hours

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Walk in Cooler

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.

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)



Nonda Mihas

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