

## 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.

**20/20 Cafe**  
**Kellogg Eye Center**  
**1000 Wall Street**  
**Ann Arbor, MI 48105**  
**Person In Charge (PIC): AI Smith**

**SFE 5081 029163 2/21/2023 10:00:00 AM**  
**Last Routine: 08/15/2022**

**Establishment Phone: (734) 763-8187**

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 02/21/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Entire establishment**

4-601.11	Chronic	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	02/21/23
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- (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.

<b>Item(s):</b>	Food-contact surface(s)	02/21/2023
<b>Problem(s):</b>	Soiled	02/21/2023
<b>Correction(s):</b>	Keep clean.	

2/21/2023	Food-contact surfaces shall be clean to sight and be kept free of accumulation of debris and grease.
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Observed the following food-contact surfaces throughout the facility in need of cleaning:

- 1) Kitchen - Ladels hanging near hand washing sink are exposed to splash.
- 2) Kitchen - Soiled knife with encrusted food debris hanging on magnetic strip.
- 3) Kitchen - Drawer where utensils are stored (located underneath preparation table) is soiled.
- 4) Kitchen - Can opener blade was soiled with encrusted food debris.
- 5) Customer Service Area - Single-service utensil dispensing trays were soiled with debris accumulation.

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

CORRECTED DURING ROUTINE INSPECTION - All of the above soiled food-contact surfaces were washed, rinsed, and sanitized at the 3-compartment sink.

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

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):** Not clean

**Correction(s):** Keep clean

2/21/2023 Physical facilities shall be maintained clean to sight and touch.

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

- 1) Cook Line - Floor underneath and behind cooking equipment is in need of cleaning.
- 2) Serving Line - Drain (located underneath cold-holding unit) is in need of cleaning.
- 3) Men's and women's restrooms are in need of cleaning.
- 4) Employee personal belongings room is in need of cleaning.

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

**Kitchen**

3-501.16 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: 02/21/23  
 Priority (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.

02/21/2023  
02/21/2023

2/21/2023 TCS/potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Kitchen - Observed multiple open commercial bottles of barbecue sauce, mayonnaise, italian dressing, and other various sauces (located inside two-door reach refrigeration unit that is not operational) that are not under temperature control. Commercial labels on the above products state "refrigerate after opening".

Correct immediately by keeping TCS/potentially hazardous foods that are to be held cold at 41 degrees F or below at all times.

CORRECTED DURING ROUTINE INSPECTION - All of the above dressings/sauces were discarded and PIC is aware to follow commercial labels if refrigeration is needed after opening.

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

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)		02/21/23
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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)

**Item(s):** Quaternary ammonia solution 02/21/2023

**Location:** 3-compartment sink 02/21/2023

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

**Correction(s):** Provide

2/21/2023	Quaternary ammonia shall be between 200-400 ppm in sanitizing compartment at the 3-compartment sink.
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Observed 0 ppm of quaternary ammonia as evidenced with test strip in the sanitizing compartment at the 3-compartment sink.

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 - PIC drained sanitizing solution and refilled sanitizing compartment with sanitizing solution that achieved 200-400 ppm of quaternary ammonia with test strip.

3-302.12 Core	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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**Item(s):** Food item(s)

**Problem(s):** Not identified

**Correction(s):** Label containers with common name.

2/21/2023	Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.
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Kitchen - Observed unlabeled sauces inside two-door reach-in cooler that is not operational. In addition, container of sugar and sugar mixture was unlabeled.

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

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

6-301.20 Core		A HANDWASHING SINK or group of adjacent HANDWASHING SINKS that is provided with disposable towels shall be provided with a waste receptacle.	08/01/23	
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**Item(s):** Waste receptacle(s) trash can

**Location:** handsink

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

**Correction(s):** Provide

2/21/2023 Hand washing sinks shall be provided with lined waste receptacle that is located either underneath or directly adjacent to hand washing sink.

Kitchen - Waste receptacle was flipped upside down without a liner in it at hand washing sink.

Correct as soon as possible by ensuring waste receptacle with liner is underneath or directly adjacent to hand washing sink.

6-501.112 Core		Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests.	02/21/23	
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**Item(s):** Dead/trapped pest(s) flies

**Problem(s):** Not removed from facility

**Correction(s):** Remove from facility/premises.

02/21/2023  
02/21/2023

2/21/2023 Pest trapping devices shall be removed/replaced at a frequency necessary that precludes the attraction of other pests.

Warewash Area - Observed overloaded trapping device with flies hangin from the ceiling.

Correct as soon as possible by removing/replacing pest trapping devices once they become overloaded to avoid the attraction of other pests.

**Men's restroom**

6-301.12 Priority Foundation		Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (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)	02/21/23	
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**Item(s):** Sanitary hand drying provisions disposable, paper towels

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

**Correction(s):** Provide

02/21/2023  
02/21/2023

2/21/2023 Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.

Men's Employee Restroom - Observed no paper towels provided at the hand washing sink.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Men's restroom**

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 - PIC provided paper towels at the hand washing sink located in the men's employee restroom.

**Serving Line**

4-602.12 Core	(A) The FOOD-CONTACT SURFACES of cooking and baking EQUIPMENT shall be cleaned at least every 24 hours. This section does not apply to hot oil cooking and filtering EQUIPMENT if it is cleaned as specified in Subparagraph 4-602.11(D)(6). (B) The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.	08/01/23
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**Item(s):** Microwave oven door seals and cavities

**Location:** Microwave oven(s)

**Problem(s):** Not cleaned

**Correction(s):** Clean as required above.

2/21/2023	Cooking equipment must be cleaned to sight and touch at a frequency necessary to preclude the accumulation/buildup of food residue, debris, and other potential contaminants, or at a minimum once every 24 hours.
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Serving Line - Observed interior cavity of microwave was soiled with encrusted food debris.

Correct as soon as possible by cleaning cooking equipment at a frequency necessary to preclude the accumulation/buildup of food residue, debris, and other potential contaminants, or at a minimum once every 24 hours.

**Storage Room**

7-201.11 Priority	POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by: (A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and (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)	02/21/23
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**Item(s):** Poisonous/toxic material(s)

**Problem(s):** Not separated from Food

**Correction(s):** Provide adequate separation to prevent contamination.

02/21/2023  
02/21/2023

2/21/2023	Chemicals shall not be stored near, with, or over foods, single-service items, clean equipment, linens, and utensils.
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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### Storage Room

Storage Room/Office - Ortho Home Defense pesticide, Pennzoil, and charcoal lighter fluid were stored next to food products (see attached photos).

Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment.

CORRECTED DURING ROUTINE INSPECTION - The above chemicals were moved to be stored in designated area that is below and away from all foods, single-service items, clean equipment, linens, and utensils.

### Warewash Area

4-501.11 Core	<b>Chronic</b> 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.

2/21/2023 Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

- 1) Warewash Area - Dish machine is not operational due to defective control board, which is on order (according to PIC).
- 2) Warewash Area - Quaternary ammonia dispenser is not operational.
- 3) Warewash Area - Sanitizing sink is not holding solution, therefore establishment is rinse sink to hold sanitizing solution and sanitizing sink is being used as the rinse sink until repair can be made.

Correct as soon as possible by repairing the above equipment items throughout the facility. In the meantime, establishment is using quaternary ammonia tablets for sanitizing. PIC stated that they would reach out to our office once the above repairs have been made.

### Closing Comments:


Keep all egress pathways clear (see attached photo).

All priority/priority foundation items were corrected during routine inspection. Core items shall be corrected as soon as possible, which will be reinspected upon follow up.

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/>

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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.