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
ZIP CODE NOT FOUND
Person In Charge (PIC):
Establishment Phone: 734-930-7000

INSPECTION TYPE:
Follow Up Critical

<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>3-501.16 Grill Line</td>
<td></td>
<td>Excluded 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)</td>
<td>02/26/23</td>
<td>03/01/23</td>
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<tr>
<td>Item(s): Cold food item(s)</td>
<td></td>
<td></td>
<td>03/01/2023</td>
<td>03/01/2023</td>
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<tr>
<td>Problem(s): Stored above 41 degrees F</td>
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<td>Correction(s): Store below 41 degrees F.</td>
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</table>

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.

3/1/2023
CORRECTED: The heat lamp that hangs over the cold holding line is no longer being used. All foods in the cold holding line were found to be below 41 degrees F at the time of the follow-up inspection.

3-501.18 Grill Line
A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:
(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
(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)

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**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 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.

3/1/2023  
CORRECTED: Staff were educated on proper date marking techniques and all TCS foods were found to be properly date marked at the time of the follow-up inspection.

**4-501.114**  
Coffee Station  
Coffee Station  
A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)  

<table>
<thead>
<tr>
<th>Chemical</th>
<th>ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorine</td>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
</tr>
<tr>
<td></td>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
</tr>
<tr>
<td></td>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
</tr>
</tbody>
</table>

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

**3-501.17**  
Walk in Cooler  
(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE
SFE 5081 082182  Picasso at NCRC Cafe  3/1/2023  10:58 am

Critical / Non-crit  Repeat  Violation Description/Remarks/Correction Schedule  Correct By  Corrected

Walk in Cooler  

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):** 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 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.

3/1/2023  
CORRECTED: All TCS foods held longer than 24 hours were properly date marked at the time of the follow-up inspection. Staff were educated on which foods require a date mark.

**Closing Comments:**

All priority/priority foundation violations were corrected at the time of the follow-up 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