

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.

Fireside Cafe Pierpont Commons 2101 Bonisteel Blvd. ZIP CODE NOT FOUND Person In Charge (PIC): Peter Simone	SFE	5081	029132	3/7/2023	12:15:00 AM Last Routine: 9/26/2022
Establishment Phone: (734) 764-2142					

INSPECTION TYPE: Routine Inspection	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 Mihas, a representative from University of Michigan, on 3/7/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

3-304.14	(A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose. (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 lable instructions.	03/07/23
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Item(s):	Wiping cloth(s)	3/7/2023
Problem(s):	Not completely summerged in sanitizing solution	3/7/2023
Correction(s):	Store wiping cloths completely submersed in sanitizer.	

3/7/2023	In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses.
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Observed several wet wiping cloths stored hanging over the edge of sanitizer buckets throughout the establishment, not completely submerged in the sanitizing solution.

CORRECTED AT TIME OF ROUTINE INSPECTION: The in use wet wiping cloths were replaced with fresh wiping cloths and the staff were educated to keep the in-use wet wiping cloths fully immersed in the sanitizing solution between uses.

Front service area

7-201.11	POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate	03/07/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Front service area

Priority		<p>FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by:</p> <p>(A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and</p> <p>(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)</p> <p>Item(s): Poisonous/toxic material(s)</p> <p>Location: salad bar</p> <p>Problem(s): Not separated from Single-service items</p> <p>Correction(s): Store toxics below and away from all other items.</p>		3/7/2023 3/7/2023
3/7/2023		<p>Chemicals shall not be stored near, with, or over foods, clean single-service items, utensils, linens, and equipment.</p> <p>Observed a red sanitizer bucket on a shelf beneath the salad bar stored directly next to single service container items.</p> <p>CORRECTED AT TIME OF ROUTINE INSPECTION: The sanitizer bucket was moved to a different shelf across the aisle from the salad bar and the staff was educated to keep chemicals stored away from food, single service items, linens, and equipment.</p>		

Kitchen

5-205.11 Priority Foundation	Chronic	<p>(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)</p> <p>(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)</p> <p>Item(s): Handwashing sink(s)</p> <p>Location: Grill line hand sink</p> <p>Problem(s): Not accessible</p> <p>Correction(s): Handwashing sinks are to be accessible for use at all times</p>		03/07/23 3/7/2023 3/7/2023
3/7/2023		<p>A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.</p> <p>Observed the hand sink in the kitchen near the grills with a large trash can directly in front of it, making it difficult to access.</p> <p>CORRECTED AT TIME OF ROUTINE INSPECTION: Chef Peter replaced the large trash can with a smaller trash can that can comfortably fit beneath the sink and allow it to be accessible at all times.</p>		

Closing Comments:

All priority/priority foundation violations were corrected at the time of the routine inspection.

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