

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.

Maizie's Kitchen & Market
Michigan League
911 N. University
Ann Arbor, MI 48109-1265
Person In Charge (PIC): Durjon Morris

SFE 5081 227308 3/9/2023 11:00:00 AM
Last Routine: 3/15/2022

Establishment Phone: (734) 763-1050

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	No

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 3/9/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishroom

6-501.12	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.	09/01/23
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 ceiling
Problem(s): With accumulation of debris
Correction(s): Keep clean.

3/9/2023 Physical facilities shall be maintained clean to sight and touch.

Dishroom - Ceiling around make-up air vents has clinging debris/dust, specifically above clean entry side of dish machine.

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

Guest Restaurant Station

5-205.11	(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)	03/09/23
Priority Foundation	(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	

Item(s): Handwashing sink(s) 3/9/2023
Problem(s): Not easily accessible Items stored In front of In front of 3/9/2023
Correction(s): Remove items from handsink. Do not store items at handsink.

3/9/2023 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.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Guest Restaurant Station

Guest Restaurant Station (Jamaican Jerk Pit) - Observed soft, red insulated transportation coolers stored on the floor in front of the hand washing sink.

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.

CORRECTED DURING ROUTINE INSPECTION - Coolers were moved to make hand washing sink easily accessible in the guest restaurant station.

6-301.11	Repeat	Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)		03/09/23
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Item(s): Soap at handsink
Problem(s): Not provided At hand sink
Correction(s): Provide

3/9/2023
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3/9/2023 Soap shall be provided at every handwashing sink.

Guest Restaurant Station - Observed no soap provided at hand washing sink.

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

CORRECTED DURING ROUTINE INSPECTION - Soap was provided at hand washing sink. Moving forward, highly recommend wall-mounted soap dispenser in this location due to chronic issue with this item in the past.

4-602.13	Core	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.		09/01/23
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Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

3/9/2023 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis (at a minimum, every 24 hours) to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Guest Restaurant Station (Jamaican Jerk Pit) - Red soft insulated transportation coolers were soiled with residue.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

6-301.14	Repeat	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.		09/01/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Guest Restaurant Station

Item(s): Handwashing signage
Problem(s): Not provided At hand sink
Correction(s): Provide

3/9/2023 Each hand washing sink shall be provided with a sign that reminds employees to wash their hands.
 Guest Restaurant Station - Observed no hand washing sign at the hand washing sink.
 Correct as soon as possible by providing a hand washing sign to the above hand washing sink to encourage/promote employee hand washing.

Kitchen

4-501.11 **Chronic** EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 09/01/23
 Core

Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

3/9/2023 Equipment shall be maintained in a state of good repair.
 Observed the following equipment items in need of repair:
 1) Main Kitchen - Torn gaskets on three-door cold-holding unit (located at end of main cook line).
 2) Dish Room - Ice machine chute/shield guard is missing screw/nail (see attached photo).
 Correct as soon as possible by repairing the above equipment items throughout the facility.

6-501.14 (A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. 09/01/23
 Core (B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.

Item(s): Ventilation system exhaust air ducts
Location: Cook Line Charbroiler
Problem(s): Not clean
Correction(s): Keep clean

3/9/2023 Ventilation system(s) and their associated filters shall be cleaned to be free from any grease accumulation, debris, dust, and other contaminants.
 Kitchen Cook Line - Observed exhaust filters with excessive amount of clinging debris/dust and grease, specifically above charbroiler (see attached photo).
 Correct as soon as possible by routinely cleaning ventilation system(s) and any soiled filters to be free from any grease accumulation, debris, dust, and any other contaminants.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Closing Comments:

Backup nitrous oxide tanks (located in corridor between Maizie's and main kitchen) need to be chained.

Guest restaurant (Jamaican Jerk Pit) did not have red bucket with sanitizing solution set up during routine inspection, which was obtained from the dish room during the routine inspection. In addition, guest restaurant did not have their own wiping cloths. According to Chris Tanner (Maizie's Manager), guest restaurant has access to dish room, however guest restaurant is responsible for bringing their own wiping cloths.

All priority/priority foundation items were corrected during the routine inspection, therefore no follow up is needed at this time, however remaining 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