

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.

**Mosher-Jordan Dining
Mosher-Jordan Hall
200 Observatory**

Ann Arbor, MI 48109-2035

Person In Charge (PIC): Matthew Zatirka

**SFE 5081 061288 3/30/2023 10:00:00 AM
Last Routine: 10/05/2022**

Establishment Phone: (734) 764-2111

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 03/30/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dry Goods Storage Room

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.	09/01/23
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Item(s): Insect control device(s)

Problem(s): Allows dead insects/insect parts to contaminate Exposed food

Correction(s): Move to eliminate potential contamination.

3/30/2023	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 to protect them from contamination.
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Observed insect trap device located above shelving unit with foods.

Correct as soon as possible by relocating insect trap devices to have adequate separation from all food preparation areas, foods, clean utensils, linens, equipment and single-service items to protect them from potential contamination.

Main Production area

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)	04/09/23
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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)

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Main Production area

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

Item(s): Other chemical sanitizing solution concentration(s)
Problem(s): Not used according to manufacturer's label instructions
Correction(s): Use according to manufacturer label directions.

3/30/2023 A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

Main prep area - Observed 0 ppm in sanitizing solution where Ecolab SMARTPOWER from the dispenser and all buckets that were filled from that dispenser.

Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment. For SMARTPOWER, DDBSA concentration should be between 272 and 700 ppm and lactic acid concentration should be between 704 and 1875; use test strips to confirm and verify.

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)

Item(s): Poisonous/toxic material(s) 03/30/2023
Location: Deli Slicer 03/30/2023
Problem(s): Not separated from
Correction(s): Relocate.

3/30/2023 Chemicals shall not be stored near, with, or over foods, clean single-service items, utensils, linens, and equipment.

Observed freshly sliced deli meat being placed directly next to a red sanitizer bucket with no separation.

CORRECTED DURING ROUTINE INSPECTION - The red sanitizer bucket was moved to be on the lower storage shelf of the prep table and away from foods.

4-601.11 Chronic Priority Foundation (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 04/09/23
 (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.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Main Production area

Item(s): Food-contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

3/30/2023 Equipment food contact surfaces shall be clean to sight and touch.

Observed the backsplash of the large Hobart floor mixer in the main prep area soiled with dried food debris.

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

6-501.12 **Chronic** (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

Location: Cook Line floor

Problem(s): With accumulation of debris

Correction(s): Keep clean.

3/30/2023 Physical facilities shall be maintained clean to sight and touch.

Observed the floor beneath the hood on the fryer side in the main kitchen area with an accumulation of food and other debris.

Correct as soon as possible by cleaning the above item and maintaining clean to sight and touch at all time.

Signature

5-205.15 A PLUMBING SYSTEM shall be: 09/01/23
 Core (A) Repaired according to LAW; (P) and
 (B) Maintained in good repair.

Item(s): Plumbing system

Problem(s): Not maintained

Correction(s): Maintain in good repair

3/30/2023 The plumbing system shall be maintained in a state of good repair.

Observed standing water on the floor that is emanating from failed/corroded plumbing from nearby cooking equipment that produces steam (see attached photo). Plumbing issue was addressed yesterday and will be repaired tomorrow.

Correct as soon as possible by repairing plumbing.

Wild Fire

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Wild Fire

5-205.11 Priority Foundation	Chronic	(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) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)		03/30/23
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Item(s): Handwashing sink(s) 03/30/2023
Problem(s): Not easily accessible Items stored In In 03/30/2023
Correction(s): Remove items from handsink. Do not store items at handsink.

3/30/2023 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.

Wild Fire - Large garbage bin was stored in front of 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 - PIC removed large garbage bin and had employee replace it with a smaller bin to make the hand washing sink easily accessible.

6-501.14 Core	Chronic	(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. (B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.		09/01/23
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Item(s): Ventilation system exhaust air ducts
Problem(s): Not clean
Correction(s): Keep clean

3/30/2023 Ventilation system(s) and their associated filters shall be cleaned to be free from any grease accumulation, debris, dust, and other contaminants.

Wild Fire - Observed exhaust filters with excessive amount of clinging debris/dust, specifically above woks.

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.

Closing Comments:

Place more prominent signage on nut butters and spreads (i.e. peanut butters, Nutella) in Gluten Free room to alert consumers of potential allergens (see attached photo).

Any priority or priority foundation items shall be addressed/corrected immediately, which will be reinspected upon follow up within 10 days. 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/>

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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.