

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.

Bert's Cafe **SFE 5081 057363 3/31/2023 10:00:00 AM**
Shapiro Undergraduate Library **Last Routine: 11/01/2022**
919 S. University
Ann Arbor, MI 48109
Person In Charge (PIC): Brian Kearfott **Establishment Phone: (734) 936-0869**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	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 03/31/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Coffee Station

4-501.114	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	03/31/23																
Priority	<table style="width: 100%; border: none;"> <tr> <td style="text-align: center;">Chlorine</td> <td style="text-align: center;">ppm</td> <td style="text-align: center;">pH<10</td> <td style="text-align: center;">pH<8</td> </tr> <tr> <td style="text-align: center;">25</td> <td style="text-align: center;">120 F</td> <td style="text-align: center;">120 F</td> <td></td> </tr> <tr> <td style="text-align: center;">50</td> <td style="text-align: center;">100 F</td> <td style="text-align: center;">75 F</td> <td></td> </tr> <tr> <td style="text-align: center;">100</td> <td style="text-align: center;">55 F</td> <td style="text-align: center;">55 F</td> <td></td> </tr> </table> <p>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)</p> <p>Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</p>	Chlorine	ppm	pH<10	pH<8	25	120 F	120 F		50	100 F	75 F		100	55 F	55 F		
Chlorine	ppm	pH<10	pH<8															
25	120 F	120 F																
50	100 F	75 F																
100	55 F	55 F																
	Item(s): Quaternary ammonia solution	03/31/2023																
	Problem(s): Not immersed in A concentration specified on manufacturers label	03/31/2023																
	Correction(s): Provide																	

3/31/2023 Quaternary ammonia shall be between 150-400 ppm in sanitizing buckets.

Coffee station - Observed below 150 ppm of quaternary ammonia in red sanitizing buckets.

Correct immediately by ensuring quaternary ammonia is always maintained between 150-400 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 - Sanitizing buckets were refilled with solution of at least 150 ppm of quaternary ammonia, which was verified using quaternary ammonia test strips. PIC is aware to retrain staff on how to appropriately use quaternary ammonia dispensing unit since it is on a puck system.

Self service area

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Self service area

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.	09/01/23	
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Item(s): Microwave oven door seals and cavities
Problem(s): Not cleaned Through out the day as necessary
Correction(s): Clean as specified above.

3/31/2023		Cooking equipment, including interior cavities of microwaves, shall be cleaned to sight and touch at a frequency necessary to preclude the accumulation/buildup of food residue, debris, and other potential contaminants.		
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Observed interior cavity of microwave was soiled with encrusted food debris.

Correct as soon as possible by cleaning interior cavity of microwave.

Closing Comments:

Priority item was addressed/corrected during the routine inspection. Core item 4-602.12 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