

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**

SFE 5081 061288 4/4/2023 01:00 pm

Ann Arbor, MI 48109-2035

Person In Charge (PIC): Matthew Zatirka

Establishment Phone: (734) 764-2111

INSPECTION TYPE:

Follow Up Critical

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

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)	04/09/23	04/04/23
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Main Production 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)

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)

04/04/2023

Problem(s): Not used according to manufacturer's label instructions

04/04/2023

Correction(s): Use according to manufacturer label directions.

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

4/4/2023

CORRECTED - All Ecolab SMARTPOWER sink and surface cleaner and sanitizer is dispensing at the appropriate concentration. DDBSA concentration is between 272 and 700 ppm and lactic acid concentration is between 704 and 1875 ppm as evidenced by test strip.

7-201.11		POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate	04/09/23	03/30/23
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Main Production FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND

Main Production 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

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		<p>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) Location: Deli Slicer Problem(s): Not separated from Correction(s): Relocate.</p>		03/30/2023 03/30/2023
	3/30/2023	<p>Chemicals shall not be stored near, with, or over foods, clean single-service items, utensils, linens, and equipment.</p> <p>Observed freshly sliced deli meat being placed directly next to a red sanitizer bucket with no separation.</p> <p>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.</p>		
4-601.11 Main Production Main Production		<p>(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.</p> <p>Item(s): Food-contact surface(s) Problem(s): Soiled Correction(s): Keep clean.</p>	04/09/23	04/04/23 04/04/2023 04/04/2023
	3/30/2023	<p>Equipment food contact surfaces shall be clean to sight and touch.</p> <p>Observed the backsplash of the large Hobart floor mixer in the main prep area soiled with dried food debris.</p> <p>Correct as soon as possible by cleaning the above food contact surface and maintaining clean to sight and touch at all times.</p>		
	4/4/2023	<p>CORRECTED - All food-contact surfaces of equipment, including large Hobart mixer, are clean to sight and touch.</p>		
5-205.11 Wild Fire Wild Fire		<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) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)</p> <p>Item(s): Handwashing sink(s) Problem(s): Not easily accessible Items stored In In Correction(s): Remove items from handsink. Do not store items at handsink.</p>	04/09/23	03/30/23 03/30/2023 03/30/2023
	3/30/2023	<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>		

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

Closing Comments:

All priority/priority foundation items were corrected. Core items shall still be addressed/corrected as soon as possible, which will be reinspected at the next routine 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 Mihos