

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.

Seigle Cafe
Ross School of Business
701 Tappan Street
Ann Arbor, MI 48109

SFE 5081 063208 4/5/2023 11:00 am

Person In Charge (PIC): Michael Bippus

Establishment Phone: (734) 647-9388

INSPECTION TYPE:

Follow Up Critical

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

Corrected

3-401.14 Serving Line Serving Line		Raw animal FOODS that are cooked using a NON-CONTINUOUS COOKING process shall be: (A) Subject to an initial heating process that is no longer than sixty minutes in duration; (P) (B) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A); (P) (C) After cooling, held frozen or cold, as specified for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.16(A)(2);(P) (D) Prior to sale or service, cooked using a process that heats all parts of the FOOD to a time/temperature specified in paragraph 3-401.11(A); (P) (E) Cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A) if not either hot held as specified under ¶ 3-501.16(A), served immediately, or held using time as a public health control as specified under §3-501.19 after complete cooking; (P) and (F) Stored as follows: (1) After initial heating but prior to cooking as specified under ¶ (D) of this section, separate from ready-to-eat foods as specified under ¶ 3-302.11; (Pf) and (2) After initial heating, but prior to complete cooking, marked or otherwise identified as foods that must be cooked as specified under ¶ (D) of this section prior to being offered for sale or service. (Pf) The food may be identified in any effective manner provided that the marking system is disclosed to the regulatory authority upon request.	03/29/23	03/29/23
--	--	---	----------	----------

Location: Grill line reach-in cooler(s)

03/29/2023
03/29/2023

3/29/2023	Raw animal foods that are cooked using a non-continuous cooking process shall be stored separate from ready-to-eat foods and marked or otherwise identified as foods that must be cooked prior to being offered for sale or service.
-----------	--

Observed partially cooked hamburgers in the reach in cooler of the front service grill line not labeled as being raw or needing to be fully cooked before service.

CORRECTED AT TIME OF ROUTINE INSPECTION: The PIC labeled the partially cooked hamburgers with a sticker indicating that they were still raw.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
3-501.14 Serving Line Serving Line		(A) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled: (1) Within 2 hours, from 135°F to 70°F; and (P) (2) Within 4 hours, from 70°F to 41°F or less (P) (B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared from ingredients at ambient temperature shall be cooled within 4 hours to 41F or less. (P) (C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 41°F during shipment from the supplier shall be cooled within 4 hours to 41°F or less. (P)	03/29/23	04/05/23
		Item(s): Cooked food(s) cooled Location: Pizza station Cold well		04/05/2023 04/05/2023
3/29/2023		Food shall be cooled from 135 degrees F to 70 degrees F in 2 hours and from 70 degrees F to 41 degrees F in an additional 4 hours. Observed chicken in the cold well of the pizza station at 65-70 degrees F. Upon further investigation, the chicken was cooked around 9am that morning and placed in a shallow, metal pan in the walk in cooler. The chicken did reach 70 degrees within 2 hours, however, the chicken was not allowed to properly cool to 41 degrees F before it was pulled from the walk in cooler and placed into service. Correct as soon as possible by properly cooling cooked potentially hazardous foods from 135 degrees F to 70 degrees F in 2 hours and from 70 degrees F to 41 degrees F in an additional 4 hours.		
4/5/2023		CORRECTED: The process has been updated to cook the chicken and cool it in a shallow, metal pan overnight in the walk in cooler before lunch service the next day.		
3-501.16 Plate Chicken a Plate Chicken ar		Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	03/29/23	03/29/23
		Item(s): Cold food item(s) Problem(s): Stored above 41 degrees F Correction(s): Store below 41 degrees F.		03/29/2023 03/29/2023
3/29/2023		Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens. Observed a fried chicken dish in a reach in cooler at 46 degrees F. This dish warmed up during transportation to the facility. CORRECTED AT THE TIME OF THE ROUTINE INSPECTION: The dish was placed in a shallow, metal pan in the walk in cooler to be brought below 41 degrees F before being placed back into service.		
3-501.16 Plate Chicken a		Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE	03/29/23	03/29/23

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
Plate Chicken ar		<p>CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)</p> <p>Item(s): Hot food item(s) Location: hot holding unit Problem(s): Stored below 135 degrees F Correction(s): Store above 135 degrees F.</p>	03/29/2023 03/29/2023	
3/29/2023		<p>Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.</p> <p>Observed a noodle dish that was being held hot at 105 degrees F in both the service line and the hot holding boxes. The noodle dish was prepared at about 8 am the morning of the inspection.</p> <p>CORRECTED AT TIME OF ROUTINE INSPECTION: The noodle dish was reheated to 165 degree F and placed back into the hot holding units and held above 135 degrees F.</p>		
3-501.16 Serving Line Serving Line		<p>Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)</p> <p>Item(s): Cold food item(s) Location: Pizza station Cold well Problem(s): Stored above 41 degrees F Correction(s): Store below 41 degrees F.</p>	03/29/23 03/29/2023	03/29/23 03/29/2023
3/29/2023		<p>Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.</p> <p>Observed cut chicken, that was prepared around 9am that morning, in the cold well of the pizza station at 65-70 degrees F.</p> <p>CORRECTED AT TIME OF ROUTINE INSPECTION: The chicken was put in a shallow, metal pan to and placed into the cooler and brought below 41 degrees F before being put back into the cold holding unit at the pizza station.</p>		
3-501.18 Serving Line Serving Line		<p>A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)</p> <p>Item(s): Ready to eat, potentially hazardous food(s) Location: Grill line Problem(s): Beyond consume by date</p>	03/29/23 03/29/2023	03/29/23 03/29/2023

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

Correction(s): Discard.

3/29/2023 TCS foods shall be discarded if they are beyond their date mark.

Observed chicken in the under grill cooler drawer that was date marked to be discarded on the day prior to inspection (3/28).

CORRECTED AT TIME OF ROUTINE INSPECTION: The PIC discarded the chicken that was past the discard date.

3-501.19 Serving Line Serving Line		If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for service for immediate consumption: (1) Written procedures are required to be prepared in advance, maintained in the establishment, and made available to the REGULATORY AUTHORITY upon request.(Pf) (2) The FOOD shall be marked to indicate the time that is 4 hrs past the point in which food is removed from temperature control, or 6 hrs if the temperature is maintained below 70°F. (Pf) (3) Food in unmarked containers or in containers that exceed the time limit are to be discarded. (P)	03/29/23	04/05/23
--	--	--	----------	----------

Item(s): Time controlled food(s)

Location: Pizza station

Problem(s): Without time control mark

Correction(s): Provide clear easy to read time marks.

04/05/2023

04/05/2023

3/29/2023 If only time is being used as a control, then food shall be properly marked with the time indicating it is 4 hours past the time it was taken out of temperature control and written procedures shall be kept in the establishment.

Observed chicken on the service line at the pizza station at 100 - 110 degree F with no temperature control. The employee at the station stated that the chicken was cooked around 9:30 am that day and that time was being used in place of temperature control, however, there were no time markings or written procedures. Since they were unsure about what time the chicken was taken out of temperature control, the PIC decided to reheat the chicken to 165 degrees F and use the time that it comes out of the fryer as the start of the 4 hour time window.

Correct immediately by properly marking the food with the time indicating it is 4 hours past the time it was taken out of temperature control; any food remaining at the end of the 4 hour time mark shall be discarded and may NOT be put back into refrigeration to be reused for future consumption. In addition, written procedures shall be kept in the establishment and be made available to the local health department.


4/5/2023 CORRECTED: Aramark does not allow establishments to use time as a health control. Therefore, the process has been modified to cook the chicken the day before, cool it overnight in the walk in cooler, and then keeping it below 41 degrees F in the service line.

Closing Comments:

All priority items have been addressed/corrected. Core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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

Person in charge (Name and Title)



This signature does not imply agreement or disagreement with any violation noted.

Inspected By (Name and Title)



Nonda Mihos