

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.

Twigs at Oxford
Goddard House at Oxford
619 Oxford Rd.
Ann Arbor, MI 48104-2634
Person In Charge (PIC): John Pavlic

SFE 5081 070677 4/12/2023 10:10:00 AM
Last Routine: 10/06/2022

Establishment Phone: (734) 763-7200

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
--------------------	--------	---	------------	-----------

This Facility was inspected by David Peters, a representative from University of Michigan, on 04/12/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Main Kitchen

3-401.11 Priority	<p>(A) Raw animal FOODS such as eggs, FISH, MEAT, POULTRY, and FOODS containing these raw animal FOODS, shall be cooked to heat all parts of the FOOD to a temperature and for a time that complies with the code. Below are some acceptable times and temperatures:</p> <p>(1) 145°F or above for 15 seconds for: raw EGGS, Fish, Meat, Pork, Game Animals. (P)</p> <p>(2) 155°F or above for 15 seconds for: COMMINUTED Fish, Meat, or Game Animals, RATITES, and INJECTED MEATS. (P)</p> <p>(3) 165°F or above for 15 seconds for : Poultry, Stuffed Foods, BALUTS. (P)</p> <p>(4) WHOLE ROASTS cooked to 130°F and held for 121 minutes. (P)</p> <p>(5) WHOLE-MUSCLE, INTACT BEEF, except for highly susceptible populations, and The steak is cooked on both the top and bottom to a temperature 145° F or above and a cooked color change is achieved on all external surfaces. (C)</p> <p>(B) A raw animal FOOD, may be served or offered for sale in a READY-TO-EAT form if:</p> <p>(1) The FOOD ESTABLISHMENT does not serve a HIGHLY SUSCEPTIBLE POPULATION, and (P)</p> <p>(2) A Consumer Advisory is provided to the consumer as required. OR (P)</p> <p>(3) The FOOD, if served or offered for service by CONSUMER selection from a children's menu, does not contain COMMINUTED MEAT; (Pf)</p>	04/12/23
----------------------	--	----------

Item(s):	Cooking of raw animal food(s)	04/12/2023
Problem(s):	Not cooked to 165 degrees F for 15 seconds Poultry	04/12/2023
Correction(s):	Cook to proper temperature.	

4/12/2023	Observed multiple 4" narrow food pans with Chicken Shish Tawook, made for today's lunch service, in temperature ranges of 113-130 degrees in an Alto Shaam hot holding box. Other foods from the breakfast service held in this warming box were found at 150+ degrees. The temperature setting on the Alto Shaam was observed in the 170-180 degree range. Due to the short period of time the Chicken Shish Tawook was held in the warming box after finish
-----------	---

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

Main Kitchen

cooking, it was surmised the chicken dish had not been cooked to at least 165 degrees, verified and documented as such on a food safety log, prior to being panned up and placed in the hot holding box.

CORRECTED AT THE TIME OF THE ROUTINE INSPECTION: All pans of Chicken Shish Tawook were placed in a convection oven and reheated to 165 degrees and verified with a digital food thermometer prior to being returned to the hot holding box or placed on the serving line for the lunch service.

CORRECTED AT THE TIME OF THE ROUTINE INSPECTION: A same-sized pan of Halal Churassco Roast Beef was also found at approx. 114 degrees in a hot well on the serving line, this dish also being made for today's lunch service, and this pan of food was also returned to the convection oven for reheating to 165 degrees prior to being put back on the serving line.

Ensure all cook staff understands the importance to verifying the proper final cook temperatures of all foods with a digital food thermometer and documents the actual final cook temperature in the appropriate food safety log prior to portioning and moving these foods into hot holding boxes and/or placed on the serving line.

3-501.14 Priority	(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)	04/12/23
	Item(s): Cooked food(s) cooled	04/12/2023
	Location: Walk-in cooler	04/12/2023
	Problem(s): From 70 degrees f to 41 degrees F for more than 4 hours	

4/12/2023	Food shall be cooled from 135 F to 70 F in 2 hours and from 70 F to 41 F in an additional 4 hours. Observed a large container of pasta in the walk in cooler at 46 degrees F. Upon further investigation, the item was cooked on 4/7 and cooled by mixing ice into the pasta. The process used to cool the pasta was adequate, however, the pasta had not been cooled to below 41 degrees F before being placed in a large tub in the walk in cooler. After the pasta was placed in the large container the temperature did not drop below 41 degrees F. CORRECTED AT TIME OF ROUTINE INSPECTION: The PIC discarded the pasta and educated the staff to monitor the temperature of the pasta during the cooling process to ensure that the pasta is cooled 135 F to 70 F in 2 hours and from 70 F to 41 F in an additional 4 hours before being placed in a large tub in the walk in cooler.	
-----------	--	--

3-501.16 Priority	Chronic 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:	04/12/23
----------------------	---	----------

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

Main Kitchen

- (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)

Item(s): Hot food item(s)
Location: hot holding unit(s)
Problem(s): Stored below 135 degrees F
Correction(s): Store above 135 degrees F.

04/12/2023
 04/12/2023

4/12/2023 Observed a pan of Halal Churrasco Roast Beef below 135 degrees set up in the hot holding well used for lunch foods on the serving line. In an attempt to determine why this food item was below temp in the hot well, food pans were removed and the water temperature checked in the hot well itself. The water temperature was found at 122-125 degrees, not hot enough to hold foods at 135 degrees or above during service. It was determined the hot well's heating settings had been adjusted too low.

CORRECTED AT THE TIME OF THE ROUTINE INSPECTION: Due to the need to open for lunch service, it was decided to move the hot lunch foods to the hot well at the opposite end of the swerving line which was holding hot breakfast foods as breakfast was ending anyway and this hot well's water temperature was above 165 degrees. The hot well typically used for lunch foods could then be adjusted and allowed to heat the water hot enough to ensure foods placed in it would hold at 135 degrees or above. This hot well otherwise appeared to be in good working order.

3-501.16 Priority 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)

Item(s): Cold food item(s)
Location: Walk-in cooler
Problem(s): Stored above 41 degrees F
Correction(s): Store below 41 degrees F.

04/12/2023
 04/12/2023

4/12/2023 Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Observed cavatapi pasta in a large container in the walk in cooler at 46 degrees F that was placed in the cooler on 4/7.

CORRECTED AT TIME OF ROUTINE INSPECTION: The PIC discarded the item as it was improperly cooled and held above 41 degrees F.

Closing Comments:

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/>

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

Person in charge (Name and Title)



Inspected By (Name and Title)



David Peters

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