

## 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.

**Ross Sch. of Business Finishing Kitchen**  
**Ross School of Business**  
**701 Tappan St.**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): John Miller**

**SFE 5081 063210 5/5/2023 11:15:00 AM**  
**Last Routine: 11/04/2022**

**Establishment Phone: (734) 647-5580**

**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 05/05/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Kitchen

3-501.16 Priority	<p>Except during preparation, cooking, or cooling, or when time is used as the public health control <b>POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD)</b> 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><b>Item(s):</b> Cold food item(s)  <b>Problem(s):</b> Stored above 41 degrees F  <b>Correction(s):</b> Store below 41 degrees F.</p>	05/05/23
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5/5/2023 Time and temperature-controlled foods for safety (TCS) being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Observed top layer of single-service Chobani yogurts ranging from 52-55 degrees F in a large container stored on rolling cart. Yogurts on the bottom of the container that were in direct contact with ice-water mixture were temping at 41 degrees F or below. According to employee (Alejandra), the above yogurts were from an event that ended an hour ago. Employee also stated that any remaining yogurts are cleaned, then put back into refrigeration.

Correct immediately by TCS that are to be held cold at 41 degrees F or below at all times.

**CORRECTED DURING ROUTINE INSPECTION** - Out of temperature yogurts were discarded and employee is aware/understands that any remaining yogurts and other single-service TCS foods shall be discarded if they are above 41 degrees F at the end of an event.

### Warewash Area

6-301.11		05/05/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Warewash Area**

Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)

Priority Foundation

**Item(s):** Soap at handsink dishwash area

05/05/2023

**Problem(s):** Not provided At hand sink

05/05/2023

**Correction(s):** Provide

5/5/2023 Soap shall be provided at every handwashing sink.

Observed empty soap cartridge at the hand washing sink (located closest to ware washing area).

Correct immediately by supplying soap to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing. In addition, soap must be conveniently located for employees to wash hands.

CORRECTED DURING ROUTINE INSPECTION - PIC obtained new soap cartridge and refilled soap dispenser at the hand washink sink.

4-501.11 **Chronic** EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

Core

11/01/23

**Item(s):** equipment**Location:** dish machine(s)**Problem(s):** In poor repair**Correction(s):** Repair/replace.

5/5/2023 Equipment shall be maintained in a state of good repair.

Observed dish machine now has chemicals hooked up, however is still not operational. According to PIC, only minimal ware washing is completed at 3-compartment (i.e. beverage/coffee dispensers). All other ware washing activities are completed either in the Executive Dining Room or Blau Kitchen ware washing areas.

Correct as soon as possible by repairing/replacing dish machine.

**Closing Comments:**

Diversey quaternary ammonia sanitizer was empty at the 3-compartment sink, which was replaced during the routine inspection.

Priority/priority foundation items were addressed/corrected during the routine inspection. Remaining core item 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/>

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