

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.

Executive Residence
Ross School of Business
710 E. University
ZIP CODE NOT FOUND

SFE 5081 064327 5/9/2023 10:30:00 AM
Last Routine: 11/28/2022

Person In Charge (PIC): John Miller

Establishment Phone: (734) 647-4997

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 Mihos, a representative from University of Michigan, on 05/09/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

4-501.18	Core	The wash, rinse, and SANITIZE solutions shall be maintained clean.		05/09/23
		Item(s): Warewashing solutions		05/09/2023
		Location: 3-compartment sink		05/09/2023
		Problem(s): Not clean		
		Correction(s): Keep clean		
5/9/2023		Sanitizing solutions shall be maintained clean.		
		Observed rinse solution with food debris and sanitizing solution was cloudy.		
		Correct as soon as possible by keeping sanitizing solutions clean at all times.		
		CORRECTED DURING ROUTINE INSPECTION - Rinse and sanitize sink compartments were drained and refilled with clean rinse and sanitize solutions.		
6-101.11	Chronic Core	Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: (1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; (2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and (3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods.		11/01/23
		Item(s): Wall material(s)		
		Problem(s): Not easily cleanable		
		Correction(s): Repair/replace to be easily cleanable.		
5/9/2023		The physical facilities shall be made from materials that are smooth, durable, and easily		

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Dishwashing Area

cleanable.

Observed excessive pitting in wall tiles, which is not smooth or easily cleanable, throughout entire kitchen, specifically on walls near 3-compartment and mop sinks. In addition, mop sink surface is chipped, which renders it not smooth or easily cleanable.

Correct as soon as possible by repairing/replacing wall tiles with materials that are smooth, durable and easily cleanable.

Dry Goods Storage Room

3-202.15 Priority Foundation		FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. (Pf)		05/09/23
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Item(s): Food package(s) Cans

05/09/2023

Problem(s): Dented, dented on seam or swollen

05/09/2023

Correction(s): Discard.

5/9/2023

Food cans shall be in good condition.

Observed severely dented can of marinara sauce in dry storage room.

Correct immediately by discarding cans that are severely dented.

CORRECTED DURING ROUTINE INSPECTION - Can of marinara sauce was discarded.

Entire establishment

5-205.11 Priority Foundation		(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)		05/09/23
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Item(s): Handwashing sink(s)

05/09/2023

Problem(s): Not easily accessible Items stored In front of In front of

05/09/2023

Correction(s): Remove items from handsink. Do not store items at handsink.

5/9/2023

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.

Observed the following hand washing sinks with items stored either in front of or inside of them, which makes them inaccessible:

1) Dish Room - Hand washing sink was blocked with large piece of equipment being stored in front of the hand washing sink (see attached photo).

2) Preparation Area - Hand washing sink was blocked with broom and dustpan.

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 - Both of the above mentioned hand washing

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Entire establishment

sinks were made easily accessible to encourage and promote employee hand washing.

4-602.13 Core	Chronic	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	11/01/23	
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Item(s): Nonfood contact surface(s)

Problem(s): With accumulation of debris

Correction(s): Keep clean.

5/9/2023		Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.		
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Circular fan blades and guards have excessive clinging debris/dust.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

6-501.12 Core	Chronic	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	11/01/23	
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Item(s): Physical facilities/structures

Problem(s): Not clean

Correction(s): Keep clean

5/9/2023		Physical facilities shall be maintained clean to sight and touch.		
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Observed the following areas in need of cleaning throughout the facility:

1) Walk-in freezer floor has accumulation of debris and miscellaneous items, specifically underneath shelving units.

2) Ceiling above 3-compartment sink area has clinging debris and dust.

3) Ceiling above circular fan in dish washing room has clinging debris and dust.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Prep Area

3-304.12 Core		During pauses in FOOD preparation or dispensing, UTENSILS shall be stored: (A) In the FOOD with their handles above the top of the FOOD and the container; (B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT (D) In running water, such as dipper well.	11/01/23	
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Prep Area

- (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or
 (F) In a container of water maintained at a temperature of at least 135° F.

Item(s): Dispensing utensil(s)

Problem(s): Improperly stored To prevent contamination of food or food related i

Correction(s): Store in manner that does not contaminate items

5/9/2023

During pauses in food preparation, dispensing utensils shall be smooth and easily cleanable with a handle, which must be stored with the handle above the top of the food to prevent contamination of food products.

Observed scoop stored with handle submerged in flour, which allows for contamination of the food product.

Correct as soon as possible by ensuring that handle is always above top of the food in between food preparation to avoid contamination of food products.

6-403.11
Core

(A) Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination.

(B) Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES can not occur.

05/09/23

Item(s): Break area(s) for employee drinking

Problem(s): Contaminates Equipment

Correction(s): Relocate to an designated area that does not contaminate items or surfaces.

05/09/2023
05/09/2023

5/9/2023

Employee food and beverages shall be stored in a designated area that prevents contamination of equipment, food, single-service items, utensils and linens.

Observed employee beverages stored underneath preparation countertop spaces alongside clean, exposed equipment/utensils.

Correct as soon as possible by using lids and straws on employee beverages and relocating food/beverages to be stored in a designated area away from equipment, food, single-service items, utensils and linens to prevent contamination.

CORRECTED DURING ROUTINE INSPECTION - Employee beverages were moved to a designated area that prevents contamination of equipment, food, single-service items, utensils and linens.

Walk in Freezer3-305.11
Core

FOOD shall be protected from contamination by storing the FOOD:

- (1) In a clean, dry location;
- (2) Where it is not exposed to splash, dust, or other contamination; and
- (3) At least 15 cm (6 inches) above the floor, unless otherwise approved.

05/09/23

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Walk in Freezer

Item(s):	Food item(s) in storage	05/09/2023
Problem(s):	Stored on floor or less than 6 inches above floor	05/09/2023
Correction(s):	Store at least 6 inches above the floor.	

5/9/2023 Foods shall be protected from contamination by storing them at least 6 inches off the floor.

Observed plastic-wrapped package of burger patties stored on the ground inside walk-in freezer.

Correct as soon as possible by storing foods at least 6 inches off the ground to protect them from contamination.

CORRECTED DURING ROUTINE INSPECTION - Package of burger patties was moved onto shelving unit where they were above 6 inches off the ground.

Closing Comments:

Priority foundation items were corrected during the routine inspection. Remaining core items 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