

## 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.

**UM Hospital Cafeteria**  
**UM Hospital**  
**1500 E. Medical Center Dr.**  
**Ann Arbor, MI 48109**

**SFE 5081 028958 5/19/2023 9:30:00 AM**  
**Last Routine: 10/21/2022**

**Person In Charge (PIC): Thomas Sheppard**

**Establishment Phone: (734) 936-5100**

**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 Nonda Mihas, a representative from University of Michigan, on 05/19/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Dirty Dish Room**

6-501.12	<b>Chronic</b>	(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
----------	----------------	---	----------

**Item(s):** Physical facilities/structures  
**Location:** Dish washing Area floor  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

5/19/2023 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

- 1) Dish Room - Debris and dirt buildup on the floor beneath and around both dish machine.
- 2) Main Kitchen - Excessive food debris on the floor inside walk-in cooler, specifically around the door near the elevator (see attached photo).

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

**Entire establishment**

4-501.11	<b>Chronic</b>	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	11/01/23
----------	----------------	---	----------

**Item(s):** equipment  
**Location:** Walk-in freezer  
**Problem(s):** In poor repair

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

**Entire establishment****Correction(s):** Repair/replace.

5/19/2023 Equipment shall be maintained in a state of good repair.

Observed the following areas in need of repair throughout the facility:

- 1) Main Kitchen - Walk-in freezer has excessive ice accumulation (see attached photo).
- 2) Catering Kitchen - Torn gaskets on standing 2-door reach-in cold-holding unit.
- 3) Line 1 - Torn gaskets on standing 3-door reach-in cold-holding unit that is shared between Big Salad and Sushi Kabar.
- 4) Line 2 - Walk-in freezer has excessive ice accumulation (see attached photo).
- 5) Line 2 - Torn gasket and rusted shelves in standing 1-door reach-in cold-holding unit in allergen station.
- 6) Line 3 Grill Area - Torn gasket on top door of standing 2-door reach-in cold-holding unit.
- 7) Line 3 Grill Area - Collapsed shelf inside undercounter 2-door reach-in cold-holding unit.
- 8) Main Kitchen - Blast chiller has a water leak.

Correct as soon as possible by repairing/replacing the above mentioned equipment items throughout the facility and maintain in a state of good repair.

**Grill Kitchen**

4-903.11 Core	Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.	11/01/23
------------------	--	----------

**Item(s):** Clean equipment/utensil(s)**Location:** Storage area shelving**Problem(s):** Stored on floor or less than 6 inches above floor**Correction(s):** Store in protected manner.

5/19/2023 Clean utensils, equipment and single-service items shall be stored at least 6 inches off the ground to protect them from contamination.

Observed a shelving unit in the Grill Station with the bottom shelf containing utensils less than six inches off the ground. Additionally, several items were stored directly on the ground behind and around the shelving unit. (See attached photo)

Correct as soon as possible by storing clean utensils, equipment and boxes of single-service items at least 6 inches off the floor to protect them from contamination.

**Line 2**

4-602.13 Core	<b>Chronic</b> NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	11/01/23
------------------	---	----------

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

**Line 2**

**Item(s):** Nonfood contact surface(s)  
**Location:** 2-door cooler(s)  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

5/19/2023 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.

1) Line 2 Allergen Station - Interior cavity of 2-door reach-in cold-holding unit has encrusted food debris, specifically along the bottom.

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.

**Main Kitchen**

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)	05/19/23
---------------------------------	---	----------

**Item(s):** Handwashing sink(s) 05/19/2023  
**Location:** Prep area handsink 05/19/2023  
**Problem(s):** Used for culinary purposes  
**Correction(s):** Discontinue use of hand sink for this use and use appropriate sink.

5/19/2023 Hand washing sinks shall be used only for hand washing and not have any items stored inside of them.

Observed the handwashing sink in the main kitchen prep area with food debris in the the basin, indicating that it is being used for culinary purposes outside of handwashing.

CORRECTED AT TIME OF INSPECTION: The food debris was cleaned out of the handsink and the PIC educated the staff on proper use of the handsink.

**Serving Line**

4-501.114 Priority	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	05/19/23
-----------------------	---	----------

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)

Other chemical sanitizing solution concentration(s)	05/19/2023
---	------------

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

**Serving Line****Item(s):****Problem(s):** Not used according to manufacturer's label instructions**Correction(s):** Use according to manufacturer label directions.

5/19/2023

A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

Serving Line 3 - Observed 0 ppm in sanitizing solution where Ecolab SMARTPOWER is used.

CORRECTED AT TIME OF ROUTINE INSPECTION: The sanitizing bucket was replaced with a fresh bucket of sanitizer that was within the manufacturer's recommended concentration to achieve sanitization. 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.

**Walk in Cooler**

6-501.11

PHYSICAL FACILITIES shall be maintained in good repair.

11/01/23

Core

**Item(s):** Physical facilities Floor(s)**Problem(s):** In poor repair Broken**Correction(s):** Repair/replace.

5/19/2023

Establishment shall be maintained in a state of good repair.

Observed the following items throughout the facility that are in need of repair/replacement:

1) B2 Storage Area - Broken floor tile around walk-in freezer door (see attached photo).

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

**Closing Comments:**

Line 1 Schedule

Tuesday/Thursday/Friday: Ginger Deli

Line 3 Schedule

Monday: Flavors of Jamaica

Tuesday-Thursday: Aramark

Friday: aMa Bistro (Crepes)

Line 4 Schedule

Monday: Big Salad Bowls and Rolls

Monday/Wednesday/Friday: Shawarma Bash

Tuesday/Thursday: aMa Bistro, Sabroso

Wednesday: Slow's BBQ

Friday: Jack's Burrito (Aramark)

Priority/priority foundation items were corrected during routine inspection, therefore no additional follow up needed at this time, however core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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

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