

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.

**Lurie Engineering Center
Lurie Engineering Center
1221 Beal**

**SFE 5081 029612 5/23/2023 3:30:00 PM
Last Routine: 10/10/2022**

ZIP CODE NOT FOUND

Person In Charge (PIC): Steve Stanley

Establishment Phone: (734) 647-7039

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	N/A

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 05/23/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

4-602.11 Core	<p>(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: (1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P) (2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P) (3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P) (4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and (5) At any time during the operation when contamination may have occurred. (P) (B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board. (C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P) (D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned: (1) At any time when contamination may have occurred; (2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles; (3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and (4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean</p>	08/21/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Kitchen

grinders, and water vending EQUIPMENT:

(a) At a frequency specified by the manufacturer, or

(b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

Item(s): Food-contact surface(s) used for nonpotentially hazardous food(s)

Location: ice machine

Problem(s): Not cleaned when contaminated

Correction(s): Clean properly when contaminated.

5/23/2023 Equipment components contacting food that is not potentially hazardous, such as ice machine in the bar that is not used as potable ice, shall be cleaned at a frequency necessary to prevent accumulation of soil and/or mold

Observed ice machine with pink mold accumulation on the inner white guard of the machine.

Clean interior of ice machine at the bar by emptying ice machine, then using wash, rinse and sanitize method to remove soil/mold accumulation from ice making components. In addition, clean ice machine and components regularly to prevent the accumulation of soil and/or mold.

Warewash Area

7-204.11 Priority	Repeat Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT SURFACES shall meet the requirements specified in this code. (P)	05/23/23
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Location: 3-compartment sink 05/23/2023
05/23/2023

5/23/2023 Chemical sanitizers must be used according to manufacturer's labels.

Chlorine sanitizer in a 5gal bucket greatly exceeded 200 ppm as evidenced by test strip.

CORRECTED AT TIME OF INSPECTION: The 5gal bucket of sanitizer was discarded. Refill sanitizer bucket with chlorine concentration between 50-100 ppm to be used for sanitizing on nonfood-contact surfaces and food-contact surfaces of equipment. Use test strips regularly to ensure proper concentrations are achieved. As a rule of thumb, chlorine should be replaced every four hours in sanitizing buckets.

Closing Comments:

This routine inspection was conducted while in use by Forte Belanger for a temporary event. 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 Mihos