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.

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 6/15/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Dishwashing Area

**6-301.11** 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)

- **Item(s):** Soap
- **Location:** handsink soap dispenser(s)
- **Problem(s):** Not provided At hand sink
- **Correction(s):** Provide

**6/15/2023** Soap shall be provided at every handwashing sink.

Observed no soap provided at the handsink in the dishwashing 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.

**6-301.12** Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

- (A) Individual, disposable towels; (Pf)
- (B) A continuous towel system that supplies the user with a clean towel;(Pf) or
- (C) A heated-air hand drying device.(Pf)
- (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)

- **Item(s):** Sanitary hand drying provisions
- **Location:** handsink soap dispenser(s)
- **Problem(s):** Not provided
- **Correction(s):** Provide.

**6/15/2023** Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.
Dishwashing Area

Observed no paper towels provided at hand washing sink in the dish washing area.

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

Front Line

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)

Item(s): Handwashing sink(s)
Location: handsink
Problem(s): Used for culinary purposes
Correction(s): Discontinue use of hand sink for this use and use appropriate sink.

6/15/2023

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 handsink in the front service area with debris in the sink basin, indicating usage other than handwashing.

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.

6-301.20 Core

A HANDWASHING SINK or group of adjacent HANDWASHING SINKS that is provided with disposable towels shall be provided with a waste receptacle.

Location: handsink

6/15/2023

Hand washing sinks shall be provided with lined waste receptacle that is located either underneath or directly adjacent to hand washing sink.

Observed no waste receptacle at the handwashing sink in the dish washing area.

Correct as soon as possible by ensuring waste receptacle with liner is underneath or directly adjacent to hand washing sink.

Closing Comments:

Priority/priority foundation violations must be addressed/corrected immediately, which will be reinspected upon follow-up. Remaining core violations must be addressed/corrected as soon as possible, which will be reinspected upon next routine inspection. In the meantime, please feel free to reach out at any time with any concerns or questions you have.

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/
<table>
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<th>Violation</th>
<th>Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
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Person in charge (Name and Title)  

[Signature]

Inspected By (Name and Title)  

[Signature]  
Nonda Mihas

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