

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.

Schembechler Hall Commons Kitchen
Schembechler Hall
1200 S. State St.
ZIP CODE NOT FOUND
Person In Charge (PIC): Paul Clise

SFE 5081 079768 6/15/2023 11:45:00 AM
Last Routine: 11/17/2022

Establishment Phone: (734) 647-7482

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 6/15/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

4-302.14 **Repeat** A test kit or other device that accurately measures the concentration in mg/L of Priority Foundation **SANITIZING** solutions shall be provided. (Pf) 06/22/23

Item(s): Sanitizer test kit chlorine
Location: dish machine(s)
Problem(s): Not provided
Correction(s): Provide.

6/15/2023 Sanitizing test strips shall be provided.

Observed facility does not have chlorine test strips to test dish machine chlorine residual.

Correct immediately by providing quaternary ammonia test strips to ensure proper concentration when using it in red pails to sanitize food-contact surfaces of equipment and nonfood-contact surfaces of equipment. Use test strips regularly to ensure proper concentrations are achieved, and keep test strips in an area that safeguards them from water damage.

Self-Service Area

4-501.11 **Core** EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 12/01/23

6/15/2023 Equipment shall be maintained in a state of good repair.

Beverage Self-Service Area - Undercounter one-door reach-in cold-holding unit has internal ambient air temperature above 41 degrees F and in need of repair before using to cold-hold potentially hazardous/time-temperature control for safety (TCS) foods.

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to 12/01/23

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

Core sight and touch. (Pf)
 (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.
 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

Item(s): Non-food contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

6/15/2023 Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Self-Service Area - Observed interior of one-door undercounter cold-holding unit (located at omelette station) with food residue, specifically broken egg shell. In addition, interior of one-door undercounter cold-holding unit (located underneath beverage station) has sticky residue on gasket and interior cavity.

Correct as soon as possible cleaning nonfood-contact surfaces of equipment to sight and maintaining them clean at all times.

Closing Comments:

Priority foundation item 4-302.14 will be followed up on within 7 days. 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