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 8/1/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

5-205.11 Chronic (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: hand wash sink(s) Problem(s): Not easily accessible Items stored On On Correction(s): Remove items from handsink. Do not store items at handsink.

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) Back hand washing sink was blocked with soiled wiping cloth hamper.
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 - Hamper was moved to make back hand washing sink accessible to encourage and promote hand washing.

Front Prep Area

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)

<table>
<thead>
<tr>
<th>Chlorine</th>
<th>ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
</tr>
</thead>
<tbody>
<tr>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
<td></td>
</tr>
<tr>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
<td></td>
</tr>
<tr>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
<td></td>
</tr>
</tbody>
</table>
**Front Prep Area**

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)

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Other chemical sanitizing solution concentration(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location:</td>
<td>Sanitizing Bucket</td>
</tr>
<tr>
<td>Problem(s):</td>
<td>Does not achieve sanitization</td>
</tr>
</tbody>
</table>

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

8/1/2023 Observed 0 ppm in both red buckets where Ecolab SMARTPOWER sink and surface cleaner and sanitizer is being used.

Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment. 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.

CORRECTED DURING ROUTINE INSPECTION - Red buckets were refilled with fresh cleaning/sanitizing solution that was within the appropriate concentration stated above as verified by Ecolab SMARTPOWER sink and surface clean and sanitizer test strips.

**Warewash Area**

The wash, rinse, and SANITIZE solutions shall be maintained clean.

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Warewashing solutions wash</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location:</td>
<td>washer</td>
</tr>
</tbody>
</table>

Page 2 of 3
**Violation Description/Remarks/Correction Schedule**

### Warewash Area

**Problem(s):** Not clean  
**Correction(s):** Keep clean

**8/1/2023**  
Wash, rinse, and sanitize solutions shall be maintained clean.

Warewash Area - Observed soiled solution with food debris inside wash compartment at the 3-compartment sink.

Correct as soon as possible by keeping wash, rinse, and sanitize solutions clean at all times.

CORRECTED DURING ROUTINE INSPECTION - Wash compartment was drained and refilled with fresh wash solution.

---

**5-205.15 Core**

**Item(s):** Plumbing system drain line(s)  
**Location:** 3-compartment sink  
**Problem(s):** Not maintained  
**Correction(s):** Maintain in good repair

**8/1/2023**  
Plumbing system shall be maintained in a state of good repair.

Warewash Area - Observed wash compartment at the 3-compartment sink is not holding solution. PIC is using plastic wrap to keep wash compartment filled until repair can be made.

Correct as soon as possible by repairing wash compartment plumbing to be able to maintain solution in the compartment.

---

**Closing Comments:**

Priority and priority foundation items were addressed/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)**  
[Signature]

**Inspected By (Name and Title)**  
Nonda Mihas  
[Signature]  

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