

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.

JavaBlu at Taubman Health Sci. Library
Taubman Health Sci. Library
1135 E. Catherine St.
ZIP CODE NOT FOUND
Person In Charge (PIC): Bonnie Zader

SFE 5081 081896 8/1/2023 10:30:00 AM
Last Routine: 2/8/2023

Establishment Phone: (734) 615-9193

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
--------------------	--------	---	------------	-----------

This Facility was inspected by Nonda Mihos, 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)	08/01/23
		(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	

Item(s):	Handwashing sink(s)	8/1/2023
Location:	hand wash sink(s)	8/1/2023
Problem(s):	Not easily accessible Items stored On On	
Correction(s):	Remove items from handsink. Do not store items at handsink.	

8/1/2023 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 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)	08/01/23
		Chlorine ppm pH<10 pH<8	
		25 120 F 120 F	
		50 100 F 75 F	
		100 55 F 55 F	

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

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)

Item(s): Other chemical sanitizing solution concentration(s)

Location: Sanitizing Bucket

Problem(s): Does not achieve sanitization

8/1/2023

8/1/2023

8/1/2023

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

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.

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

08/01/23

Item(s): Clean equipment/utensil(s)

Problem(s): Exposed to dust, splash, or other contaminates

Correction(s): Store in protected manner.

8/1/2023

8/1/2023

8/1/2023

Clean utensils, equipment and single-service items shall stored in an approved manner and location to protect them from splash, debris, and other contaminants.

Front Prep Area - Observed food thermometer probe stored with clean single-service spoon near soups.

Correct as soon as possible by storing clean utensils, equipment, and single-service items to be protected from splash, debris, and other contaminants.

CORRECTED DURING ROUTINE INSPECTION - Thermometer was moved to dedicated container that was labeled.

Warewash Area

4-501.18 The wash, rinse, and SANITIZE solutions shall be maintained clean. Core

08/01/23

Item(s): Warewashing solutions wash

Location: washer

8/1/2023

8/1/2023

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

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
CoreA PLUMBING SYSTEM shall be:
(A) Repaired according to LAW; (P) and
(B) Maintained in good repair.

02/01/24

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)

Inspected By (Name and Title)




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

Nonda Mihas