

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.

Taubman College Media Center
Taubman Architecture (Rm. 211)
2000 Bonisteel Blvd
ZIP CODE NOT FOUND
Person In Charge (PIC): Amy Wall

SFE 5081 070904 8/2/2023 1:00:00 PM
Last Routine: 2/15/2023

Establishment Phone: 734-763-3584

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 8/2/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Beverage Station

6-501.12	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.	02/01/24
Core	(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	

Item(s): Physical facilities/structures
Problem(s): Not clean
Correction(s): Keep clean

8/2/2023 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Beverage station countertop and storage cabinet (located underneath the 3-compartment/hand washing sinks) are in need of cleaning and organization.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Self-Service Area

4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	02/01/24
Core		

Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

8/2/2023 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

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

Self-service area food cases have food debris inside of them and have not been used recently.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

Storage Room

4-903.11 Core	Repeat	Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.	02/01/24	
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Item(s): Single-service/single-use article(s)
Problem(s): Stored on floor or less than 6 inches above floor
Correction(s): Store at least 6 inches above the floor.

8/2/2023 Clean utensils, equipment and single-service items shall be stored at least 6 inches off the ground to protect them from splash, debris, and other contaminants.

Observed boxes of single-service items stores directly on the floor inside storage closet.

Correct as soon as possible by storing clean utensils, equipment and boxes of single-service items at least 6 inches off the floor to protect them from splash, debris, and other contaminants.

Closing Comments:

Beverage station was not in use during routine inspection and is expected to be used again during the fall 2023 semester. Only self-serve coffee and canned/bottled beverages are being sold at this time. PIC stated that printers will be removed from the space to accommodate seating in the establishment.

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)



Nonda Mihos

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