

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.

Ahmo's Gyros & Deli
Pierpont Commons
2101 Bonisteel Blvd.
Ann Arbor, MI 48109

SFE 5081 081799 8/10/2023 11:00:00 AM
Last Routine: 02/02/2023

Person In Charge (PIC): Raed Madi

Establishment Phone: (734) 673-6988

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 David Peters, a representative from University of Michigan, on 08/10/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

3-501.17	Chronic	(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf)	08/20/23
	Priority Foundation	(B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)	

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): In house prepared ready-to-eat potentially hazardous food(s)
Location: 2-door cooler(s)
Problem(s): Without date of consumption marking
Correction(s): Provide proper date marks as stated above.

8/10/2023	Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.
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Observed no visible date marks on containers of in house made hummus held for greater than 24 hours in two door cooler in the back kitchen area.

CORRECTED AT TIME OF ROUTINE INSPECTION: Date marks were properly date marked. Properly date mark all foods that will be stored for longer than 24 hours with either preparation date, use by date, or range of dates that is not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

5-205.11	Chronic	(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for	08/20/23
	Priority Foundation		

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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back kitchen area

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): Not accessible

Correction(s): Handwashing sinks are to be accessible for use at all times

8/10/2023 A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times.

Observed the hand washing sink in the back kitchen area with a milk crate and a fan in front of it, making it hard to access.

CORRECTED AT TIME OF ROUTINE INSPECTION: The milk crate and fan were moved to make the hand sink accessible. Ensure that the hand sink is easily accessible at all times

3-302.12 Core		Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.	08/10/23	
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Item(s): Food item(s)

Location: Storage shelves

Problem(s): Not identified

Correction(s): Label containers with common name.

08/10/2023

08/10/2023

8/10/2023 Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.

Observed various plastic food containers that have been cleaned and reused as storage containers for dry ingredients, seasoning blends, dried herbs, salt, etc., without identifying labels on the food containers. The PIC was told to label the containers with the name of the dry food ingredients in these reused food containers.

The PIC sent pictures taken after the routine inspection was completed showing examples of these reused food containers properly labeled with the dry food ingredients kept in them. Corrected.

4-101.19 Core		NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material.	11/08/23	
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Location: Prep area prep table

Problem(s): Used as food-contact surface

Correction(s): Discontinue use.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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back kitchen area

8/10/2023 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Observed a large white table cloth used underneath a large piece of synthetic cutting board (6'x3') used as a "topper" over the worn surface of the stainless steel prep table in the back kitchen area visibly soiled with food matter, stained and stuck to the stainless steel. The tablecloth is used to prevent the large piece of synthetic cutting board used as the replacement work surface at this table from moving/sliding with use. The tablecloth is not a suitable material for this use as it is not non-absorbent, smooth or easily cleanable. The PIC stated they change the tablecloth twice a week, which is not frequent enough.

Discontinue use of the tablecloth for this purpose and replace the tablecloth with 2, 3, or 4 Saf-T-Grip Board Mate Cutting Board Safety Mats designed for use under cutting boards as anti-slip mats as they are dishwasher safe, non-absorbent and easily cleanable. These mats (or similar cutting board anti-slip mats) are readily available for purchase on Amazon.

4-501.14 Core		A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards shall be cleaned as required.		08/10/23
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Item(s): Warewashing equipment drainboards

08/10/2023

Location: 3-compartment sink drainboard(s)

08/10/2023

Problem(s): Not cleaned Through out the day as necessary

Correction(s): Clean as specified above.

8/10/2023 The compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards shall be cleaned throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function.

Observed the drainboards at the clean and dirty ends of the 3-compartment warewash sink soiled with food debris. The PIC cleaned both drainboards at the time of the inspection. Corrected.

The drainboards and sinks of the 3-compartment sink shall be cleaned prior and after periods of dish washing and at any other times of the day if they become soiled with use.

4-602.12 Core		(A) The FOOD-CONTACT SURFACES of cooking and baking EQUIPMENT shall be cleaned at least every 24 hours. This section does not apply to hot oil cooking and filtering EQUIPMENT if it is cleaned as specified in Subparagraph 4-602.11(D)(6). (B) The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.		11/08/23
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Item(s): Microwave oven door seals and cavities

Location: Microwave oven(s)

Problem(s): Not cleaned

Correction(s): Clean as required above.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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back kitchen area

8/10/2023 Cooking equipment, including interior cavities of microwaves, shall be cleaned to sight and touch at a frequency necessary to preclude buildup of food residue, debris and other potential contaminants, or at a minimum of every 24 hours.

Observed the interior cavity of the microwave in the back kitchen area soiled with food debris.

Correct as soon as possible by cleaning the above mentioned microwave by using the manufacturer's recommended cleaning procedure

4-603.15 Core If washing in sink compartments or a WAREWASHING machine is impractical such as when the EQUIPMENT is fixed or the UTENSILS are too large, washing shall be done by using alternative manual WAREWASHING EQUIPMENT as specified in ¶ 11/08/23

4-301.12(C) in accordance with the following procedures:

(A) EQUIPMENT shall be disassembled as necessary to allow access of the detergent solution to all parts;

(B) EQUIPMENT components and UTENSILS shall be scrapped or rough cleaned to remove FOOD particle accumulation; and

(C) EQUIPMENT and UTENSILS shall be washed as specified under ¶ 4-603.14(A).

Item(s): Alternative warewashing procedure(s)

Location: prep table

8/10/2023 If washing in sink compartments or a warewashing machine is impractical such as when the equipment is fixed or the utensils are too large, washing shall be done by using alternative manual warewashing equipment.

A large (6'x3') piece of synthetic cutting board material is being used as a replacement/substitute work surface for the worn stainless steel tabletop of the prep table in the back kitchen area and was observed soiled/stained on both sides at the inspection. This large piece of cutting board material is way too large to fit into the 3-compartment warewash sink. The PIC explained how this large piece of cutting board is basically hand washed and sanitized/whitened with soap and a bleach water solution, but the "down" side of the cutting board is largely ignored for the above process.

Develop a written procedure for hand cleaning and sanitizing both sides of this large cutting board and submit it to this office for review and approval, then implement this approved process for the daily cleaning and sanitizing of both sides of this tabletop replacement surface.

Entire establishment

4-501.11 Core EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 11/08/23

Item(s): equipment

Location: hand wash sink(s) paper towel dispenser

Problem(s): Do not meet requirements of rule

Correction(s): Repair/replace to meet requirements of rule.

8/10/2023 Equipment shall be maintained in a state of good repair and condition.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

While there are rolls of paper towels on top of the paper towel dispensers at the front and back hand washing sinks, the two wall-mounted paper towel dispensers were observed jammed/broken and unable to be opened for lack of the key to open them. This has necessitated the need to keep rolls of paper towels stored on top of the dispensers. While this technically meets the requirement to keep paper towels for hand drying at the hand sinks, the issue is the dispensers intended for paper towel storage and dispensing are unused and ignored for their intended purpose.

Repair or replace the wall mounted paper towel dispenser as both hand sink is they cannot be fixed or used. If they are still usable, keep a key or tool readily available in the food establishment that allows them to be opened for refilling paper towel when empty and/or to clear jams or other issues that might prevent them from dispensing paper towel as intended.

Closing Comments:

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)




David Peters

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