

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.

UMH PFANS B2
UM Hospital B2
1500 E. Medical Center Dr.
Ann Arbor, MI 48109
Person In Charge (PIC): Kristin Sisty

SFE 5081 029548 8/16/2023 10:00:00 AM
Last Routine: 2/13/2023

Establishment Phone: (734) 936-4102

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	N/A
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 8/16/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

6-501.12 Core	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	11/14/23
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Item(s): Physical facilities/structures
Location: drain
Problem(s): With accumulation of debris
Correction(s): Keep clean.

8/16/2023 Physical facilities shall be maintained clean to sight and touch.

Observed the floor drain near the large dishmachine in the dish area soiled with an accumulation of debris.

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

Entire establishment

6-303.11 Core	Light of the proper intensity shall be provided as specified.	11/14/23
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Item(s): Lighting intensity
Location: Lighting
Problem(s): Less than 50 foot candles
Correction(s): Provide as required

8/16/2023 Lighting shall be provided at the proper intensity.

Observed the following areas of the establishment without proper lighting intensity:

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

1. The walk in freezer had a burned out bulb.
2. The light bulb in the large prep area is burned out.

Correct as soon as possible by replacing the above mentioned lightbulbs so that lighting is provided at the proper intensity at all times.

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 11/14/23
 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
Location: Ceiling
Problem(s): Not clean
Correction(s): Keep clean

8/16/2023 Physical facilities shall be cleaned as often as necessary to keep them clean.

Observed the ceiling in the dishwashing area around the air return vents along with the ceiling in the walk in freezer with a buildup of clinging dust.

Correct as soon as possible by cleaning the above items and maintaining clean to sight and touch at all times.

main cooking line

4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 11/14/23
 Core

Item(s): Nonfood contact surface(s)
Location: equipment
Problem(s): With accumulation of debris
Correction(s): Keep clean.

8/16/2023 Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Observed an accumulation of dust and debris on the utensil rack and the gaskets of the upright cooler on the main cook line.

Correct as soon as possible by cleaning the above mentioned items and maintaining clean to sight and touch at all times.

Main Production area

4-501.11 **Chronic** EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 11/14/23
 Core

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Main Production area

Item(s): equipment
Location: Sanitizer Dispenser
Problem(s): In poor repair
Correction(s): Repair/replace.

8/16/2023 Equipment shall be maintained in a state of good repair.

Observed the sanitizer dispenser in the main production area leaking onto the floor and causing a slip hazard.

Correct as soon as possible by repairing/replacing the sanitizer dispenser in the main production area.

mop closet

6-501.111 **Repeat** The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: 08/26/23
 Priority Foundation

- (A) Routinely inspecting incoming shipments of FOOD and supplies;
- (B) Routinely inspecting the PREMISES for evidence of pests;
- (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)
- (D) Eliminating harborage conditions.

Item(s): Pest(s) flies
Problem(s): Present in facility Without use of trapping devices
Correction(s): Utilize trapping devices to help eliminate pests.

8/16/2023 The presence of insects shall be controlled to minimize their presence on the premise by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.

Observed fly activity in the mop closet outside of the pots and pans room and in the mop closet in the dry storage/walk-in freezer area.

Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator.

Pots & Pans Room

4-501.11 **Chronic** EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 11/14/23
 Core

Item(s): equipment
Location: equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

8/16/2023 Equipment shall be maintained in good repair.

Observed the cart wash in the pots and pans dish room not draining properly. Additionally, the

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Pots & Pans Room

agitator for the wash compartment at the three compartment sink is not operational.

Correct as soon as possible by repairing/replacing the above equipment items in the pots and pans dish room.

Prep Area

4-601.11 Priority Foundation	Chronic	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)		08/16/23
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(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): Food-contact surface(s)

8/16/2023

Problem(s): Soiled

8/16/2023

Correction(s): Keep clean.

8/16/2023

Equipment and utensils food contact surfaces shall clean to sight and touch.

Observed measuring spoons and measuring cups at the shake blending station soiled with food debris.

CORRECTED AT TIME OF ROUTINE INSPECTION: The PIC removed the items for cleaning at the dishmachine/dishwashing area.

7-202.11 Priority Foundation		(A) Only those POISONOUS OR TOXIC MATERIALS that are required for the operation and maintenance of a FOOD ESTABLISHMENT, such as for the cleaning and SANITIZING of EQUIPMENT and UTENSILS and the control of insects and rodents, shall be allowed in a FOOD ESTABLISHMENT. (Pf)		08/16/23
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(B) Paragraph (A) of this section does not apply to PACKAGED POISONOUS OR TOXIC MATERIALS that are for retail sale.

Item(s): Unnecessary toxic items

8/16/2023

Problem(s): Present in facility

8/16/2023

Correction(s): Remove from facility/premises.

8/16/2023

Only those poisonous/toxic materials that are necessary to operate shall be used in the establishment.

Observed a bottle of vape liquid "Stramenom" in a metal pan on a shelf in the prep area.

CORRECTED AT TIME OF ROUTINE INSPECTION: The PIC discarded the vape liquid.

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.		08/16/23
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Prep Area

Item(s): Food item(s) 8/16/2023
Problem(s): Not identified
Correction(s): Label containers with common name.

8/16/2023 Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.

Observed a plastic food tub filled with a food that is not easily identifiable with no obvious labeling.

CORRECTED AT TIME OF ROUTINE INSPECTION: The PIC had an employee label the container as cinnamon sugar.

Closing Comments:

This establishment continues to excel in datemarking and cold holding practices. In addition, record keeping of temperatures and time on the cook/chill line is well thought out and well practiced. 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.

 David Peters