

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.

C&W Hospital PFANS
C&W Hospital
1540 E. Hospital Dr.
ZIP CODE NOT FOUND

SFE 5081 071063 8/24/2023 10:00:21 AM
Last Routine: 2/17/2023

Person In Charge (PIC): Curtis Stevens

Establishment Phone: 734-936-5197

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 Jennifer Nord, a representative from University of Michigan, on 8/24/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

4-903.11 Core	Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.	08/24/23
	Item(s): Clean equipment/utensil(s)	8/24/2023
	Location: Storage shelves Utensils	8/24/2023
	Problem(s): Exposed to dust, splash, or other contaminates	
	Correction(s): Store in protected manner.	

8/24/2023 Clean utensils, equipment and single-service items shall be protected from splash, debris, and other contaminants.

Observed a dirty dish cart and an open-top composting bin in contact with a shelving unit of clean utensils, thereby exposing the clean utensils to potential contamination.

CORRECTED AT TIME OF ROUTINE INSPECTION: The dirty dish cart and composting bin were moved so that they were no longer in contact with the shelving unit of clean utensils.

Prep Area

6-301.11 Priority Foundation	Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)	08/24/23
	Item(s): Soap	8/24/2023
	Location: handsink Soap Dispenser	8/24/2023
	Problem(s): Not provided At hand sink	
	Correction(s): Provide	

8/24/2023 Soap shall be provided at every handwashing sink.

Observed no soap provided at the handwashing sink in the prep area.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Prep Area

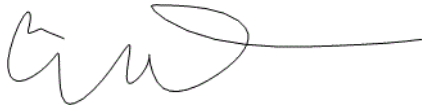
CORRECTED AT TIME OF ROUTINE INSPECTION: The soap dispenser was refilled with a full cartridge.

Closing Comments:

Obtain instructions and test strips for the vegetable wash station.

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.

Jennifer Nord