

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.

Maizie's Kitchen & Market
Michigan League
911 N. University
ZIP CODE NOT FOUND

SFE 5081 227308 9/8/2023 10:00:00 AM
Last Routine: 3/9/2023

Person In Charge (PIC): Durjon Morris

Establishment Phone: (734) 763-1050

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	Yes

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Neil Kalakay, a representative from University of Michigan, on 9/8/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Coffee Station

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	09/08/23
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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)	9/8/2023
Problem(s):	Soiled	9/8/2023
Correction(s):	Keep clean.	

9/8/2023	Food-contact surfaces of equipment shall be maintained clean to sight and touch at all times.
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Observed soiled spigot on draft cold brew.

Correct immediately by cleaning spigot to sight and touch.

CORRECTED DURING ROUTINE INSPECTION - Draft cold brew spigot was cleaned to sight and touch.

Entire establishment

6-501.11	Chronic PHYSICAL FACILITIES shall be maintained in good repair.	03/01/24
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Core

Item(s):	Physical facilities
Problem(s):	In poor repair
Correction(s):	Repair/replace.

9/8/2023	Establishment shall be maintained in a state of good repair.
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Observed the following items throughout the establishment that are in need of

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

repair/replacement

1) Cover needed for exposed ceiling fan motor in hallway off dock area (see attached photo).

2) Main Kitchen - Several broken tiles were observed throughout kitchen area.

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

Main Kitchen

4-602.13 Core	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	03/01/24
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Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

9/8/2023	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.
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1) Main Kitchen - Interior cavity of standing two-door reach-in cooler is soiled with food debris accumulation, specifically along floor.

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.

6-101.11 Core	Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:	03/01/24
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- (1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;
- (2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and
- (3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods.

Item(s): Wall material(s)

Problem(s): Not easily cleanable

Correction(s): Repair/replace to be easily cleanable.

9/8/2023	The physical facilities shall be made from materials that are smooth, durable, and easily cleanable.
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Observed walls throughout kitchen, specifically above ventilation hood along main cook lines, are not smooth nor easily cleanable due to recent water damage (see attached photos). EHS was on site for this issue on 06/20/2023.

Correct as soon as possible by repairing/replacing walls with materials that are smooth, durable and easily cleanable.

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

4-501.112 In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as 09/18/23
 Priority Foundation it enters the manifold may not be more than 194 F, or less than 165 F for stationary rack machines or 180 F for all other machines to assure proper sanitizing of utensils.
 (Pf)

Location: dish machine(s)

9/8/2023 Heat sensitive sticker did not indicate color change after four passes through dish machine.

Correct immediately by repairing dish machine. In the meantime, dishware may be ran through the machine to wash and rinse, however must go through final sanitizing step utilizing the sanitizing well at the 3-compartment sink.

Closing Comments:

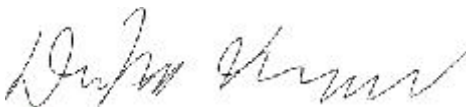
Chela's was guest restaurant of the day.

Priority/priority foundation items will be followed up on with 7-10 days. Core items will be followed up on 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.

Neil Kalakay