

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.

Michigan Union Catering
Michigan Union
530 S. State St.
Ann Arbor, MI 48109
Person In Charge (PIC): John Merucci

SFE 5081 029151 9/11/2023 10:30:00 AM
Last Routine: 04/03/2023

Establishment Phone: 734-615-6564

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 09/11/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Banquet Pantry

7-201.11 Priority	<p>POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by:</p> <p>(A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and</p> <p>(B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and sanitizers that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE and SINGLE-USE ARTICLES. (P)</p>	09/11/23
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Item(s):	Poisonous/toxic material(s)	09/11/2023
Location:	Shelving Unit	09/11/2023
Problem(s):	Stored over/with	
Correction(s):	Store toxics below and away from all other items.	

9/11/2023 Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.

Observed two spray bottles of Orange Force cleaner hanging on the edge of a Metro Rack wire shelf above, and in close proximity to, a lower shelf with roll paper towel and two boxes of plastic wrap, with one box of plastic wrap fully open with the roll of plastic wrap exposed.

Store kitchen chemicals below and away from items like plastic wrap that can come into contact with food to prevent the chemical - Orange Force - from potentially coming into contact with these items.

The two spray bottles or Orange Force were relocated to the bottom shelf of the Metro Rack

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Banquet Pantry

where replacement cartridges of hand soap are also stored. Corrected.

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)		09/11/23
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Item(s):	Soap at handsink back	09/11/2023
Location:	hand wash sink(s) soap dispenser(s)	09/11/2023
Problem(s):	Not provided At hand sink	
Correction(s):	Provide	

9/11/2023		Each handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap.		
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Observed the soap dispenser cartridge empty at the hand sink in the 2nd floor pantry off the ballroom. The empty cartridge was removed and replaced with a new soap cartridge at the time of the inspection. Corrected.

6-301.20 Core		A HANDWASHING SINK or group of adjacent HANDWASHING SINKS that is provided with disposable towels shall be provided with a waste receptacle.		03/01/24
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Item(s):	Waste recepticle(s) trash can
Location:	hand wash sink(s)
Problem(s):	Not provided At hand sink
Correction(s):	Provide

9/11/2023		A handwashing sink that is provided with disposable towels shall be provided with a waste receptacle.		
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There was not a dedicated garbage can observed at the hand sink in the 2nd floor pantry off the ballroom. Add a dedicated, small garbage can or slim jim garbage can at this hand sink for paper towel waste.

Prep Kitchen

3-501.16 Priority		Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)		09/11/23
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Item(s):	Cold food item(s)	09/11/2023
Problem(s):	Stored above 41 degrees F	09/11/2023
Correction(s):	Store below 41 degrees F.	

9/11/2023		Potentially hazardous foods (PHF)/time and temperature-controlled foods for safety (TCS) being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.		
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Observed the following PHF/TCS out of temperature:

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

1) Whipped butter out at 70.5 degrees F, which was prepared on 9/7/2023.

Correct immediately by keeping PHS/TCS that are to be held cold at 41 degrees F or below at all times.

CORRECTED DURING ROUTINE INSPECTION - Whipped butter was discarded.

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.	03/01/24	
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9/11/2023 Nonfood-contact surfaces of equipment shall be made from nonabsorbent, smooth materials that are easily cleanable to avoid potential contamination and harborage conditions.

Observed several spatula handles that are melted, which renders them not smooth nor easily cleanable.

Correct as soon as possible by replacing spatulas and whisks with ones that are smooth and easily cleanable to avoid potential contamination and harborage conditions.

CORRECTED DURING ROUTINE INSPECTION - Spatulas with melted handles were discarded.

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): With accumulation of debris
Correction(s): Keep clean.

9/11/2023 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.

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

1) Equipment items (e.g. pot lids) with food debris on them, specifically underneath preparation table. Preparation table storage is also in need of organization (see attached photo).

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.

Walk in Freezer

4-501.11 Core	Repeat	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	03/01/24	
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Item(s): equipment

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Walk in Freezer

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

9/11/2023 Equipment shall be maintained in a state of good repair.

Observed excessive condensate and ice buildup on/around walk-in freezer door (see attached photo).

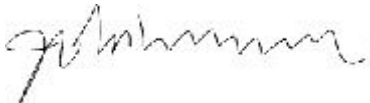
Correct as soon as possible by repairing/replacing the above equipment items.

Closing Comments:

Priority/priority foundation items were corrected during the routine inspection. 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)



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

David Peters