University of Michigan EH&S Ann Arbor, MI 48109-1010 (734)647-1142

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.

Picasso at NCR NCRC (Building 2800 Plymouth Ann Arbor, MI 4 Person In Charg	∣ 18) Rd ŀ8109	Brady		FE 5081 stablishme		9/19/2023 734-930-7000	10:15 am
INSPECTION TY Follow Up Critica							
Violation Category Repeat	Violation Descripti	on/Remarks/Correction Schec	dule			Correct B	y Corrected
UnCorrected							
4-501.11 Entire establishr Entire establishr		all be maintained in a st the code.	tate of repair and c	condition th	at meets the	11/26/2	23
	ltem(s):	equipment					
	Location:	equipment					
	Problem(s):	In poor repair					
	. ,	Repair/replace.					
8/28/2023	Equipment sha	all be maintained in a sta	ate of good repair.				
	 The ice made The soft dring The conden 	following equipment iten whine in the center of the whete machine in the center sate line is leaking at the ont beverage cooler near be bottom.	e self service area. r of the self service e reach in under th	e area. ne char grill			
	Correct as soc	n as possible by repairi	ng the above equip	oment items	s throughout	the facility.	
	maintenance of	shall be free of items th the establishment such free of litter.				11/26/2	23
	Item(s):	Unnecessary item(s)					
	Problem(s):	Not removed from facil	lity				
	• • •	:Remove from facility/pi	•				
8/28/2023	Establishment use.	shall be kept free of bro	oken/nonfunctional	equipment	items that a	re no longer in	
		iple broken/inoperable ers, etc.) throughout the		r items not	in use (e.g. v	warewash	
		n as possible by removi hroughout the establishr		ctioning equ	uipment item	is that are no	
Corrected							

Critical / Non-crit Repe	eat Violation Description/Remarks/Correction Schedule Cor	rect By	Corrected
3-501.18 Walk in Cooler Walk in Cooler	 A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: 08/(1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P) 	/28/23	08/28/23
8/28/2023	Item(s):Ready to eat, potentially hazardous food(s)Problem(s):Beyond consume by dateCorrection(s):Discard.A food shall be discarded if it is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A).		08/28/2023 08/28/2023
	Observed various small metal pans of ready-to-eat foods in the walk-in cooler past their marked expiration dates that had not been discarded. For example, a pan of roasted corn kernels was date marked 8/14-8/20 with today's inspection occurring on 8/28/23 or nine days after this food item expired and should have been thrown away. The PIC disposed of all food past their expiration date(s) at the time of the inspection.		
9/19/2023	Note: TCS, ready-to-eat foods require 7-day date marking. However, non-TCS, ready-to-eat foods do not, so if these types of foods will be date marked, then it is assumed they will be disposed of on their expiration dates. The PIC has implemented a new procedure where the coolers and other cold holding units for storing date marked foods will be checked each day at close, instead of in the morning, and any expiring foods will be removed and tossed. No expired foods based on their date marks were observed at the follow up inspection.	or	
4-501.114 Entire establish Entire establishn	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P) Chlorine ppm pH<10 pH<8 25 120 F 120 F 50 100 F 75 F 100 55 F 55 F Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)	/28/23	09/19/23
	Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)		
	Item(s):Quaternary ammonia solutionProblem(s):Not immersed in A concentration specified on manufacturers label		09/19/2023 09/19/2023
8/28/2023	Quaternary ammonia shall be between 200-400 ppm in sanitizing buckets when used for sanitizing food-contact surfaces.		
	Observed quaternary ammonia to be at 50 ppm in sanitizing buckets throughout establishme and in the sanitize compartment of the three compartment sink. Both sanitizer dispenser we dispensing below 200ppm and no test strips were present in the facility to verify concentratio	re	
	Correct immediately by preparing the sanitizing compartment of 3-compartment sink and all sanitizing buckets to have a quaternary ammonia concentration between 200-400 ppm in orc to effectively sanitize food-contact surfaces. Use test strips on daily basis to check concentration of quaternary ammonia.	der	

Critical / Non-crit Repe	at Violation Description/Remarks/Correction Schedule Correct By	Corrected		
9/19/2023 All quat sanitizer dispensers have been recalibrated by the GFS rep to dispense the sanitizing solutions at 200-400 PPM. Verified at the time of the follow up inspection using quat test strips.				
	The PIC has purchased several rolls of quat test strips and they are readily available to verify the proper concentrations of the dispensed quat sanitizing solutions in the sanitize compartment of the 3-compartment sink and the various red sani pails used throughput the operation.			
3-501.17 Grill Line Grill Line	 (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) (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) 	09/19/23		
	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:reach-in coolerProblem(s):Improperly date marked Longer than 7 days stored at 41 degrees fOrmetries (c)Dravide marked at a marked point	09/19/2023 09/19/2023		
8/28/2023	Correction(s): Provide proper date marks as stated above. Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.			
	Observed date marking on cut lettuce and homeade sauces in the reach in cooler at the Grill Station with greater than a 7 day datemark (8/28 - 9/5).			
	Correct immediately by properly date marking 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.			
9/19/2023	9/2023 All food items requiring 7-day date marks were observed correctly marked at the time of the follow up inspection.			
4-302.14 A test kit or other device that accurately measures the concentration in mg/L of Entire establish SANITIZING solutions shall be provided. (Pf)		09/19/23		
Entire establishn	Item(s):Sanitizer test kit quaternary ammoniaProblem(s):Not providedCorrection(s):Provide.	09/19/2023 09/19/2023		
8/28/2023	Sanitizing test strips shall be provided.			
	Observed no quaternary ammonia test strips in the establishment.			
9/19/2023	Purchase the appropriate quaternary ammonia test strips. Quaternary ammonia test strips have been purchased and are now readily available to check and verify the proper concentration of the quat sanitizing solution in the red sani pails and the sanitize sink of the 3-compartment warewash sink.			

Critical / Non-crit Repe	at Violation Description/Remarks/Correction Schedule Correct By	Corrected
5-205.11 Grill Line Grill Line	 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf) 	09/19/23
	Item(s):Handwashing sink(s)Location:handsinkProblem(s):Soiled	09/19/2023 09/19/2023
8/28/2023	Hand washing sinks shall be used only for hand washing and not have any items stored inside of them.	
	Observed the handwashing sink in the Grill Station soiled with debris in the basin, indicating uses other than hand washing.	
	A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.	
9/19/2023	The handwashing sink in the Grill Station was observed clean at the time of the follow up inspection. The PIC stated the grill cook has been instructed to use the hand sink only for hand washing and any other tasks needing use of a sink will be done in the prep sink in the station.	
	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as r cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)	08/28/23
	Item(s):Working containers-toxicsProblem(s):Not labeled as to contentCorrection(s):Label all containers as to content.	08/28/2023 08/28/2023
8/28/2023	Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.	
	Observed a generic spray bottle with a blue chemical in it with no label in the dishwashing room. The dish washer working in this area labeled the spray bottle with 'detergent' with a Sharpie marker at the time of the inspection. Corrected.	
4-201.11 Kitchen Kitchen	EQUIPMENT and UTENSILS shall be designed and constructed to be durable and to 11/26/23 retain their characteristic qualities under normal use conditions.	09/19/23
Kitchen	Item(s):Equipment and utensil(s)Problem(s):Not durableCorrection(s):Repair/replace to be durable under normal use.	09/19/2023 09/19/2023
8/28/2023	Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.	
	Observe a green plastic lid on a clear plastic food container holding quinoa cracked and missing a small piece from the lid. Replace cracked, chipped, worn or otherwise damaged items like plastic lids, tubs, utensils, etc., promptly to prevent the potential for a physical contaminant getting into foods.	
9/19/2023	The cracked green plastic food lid has been thrown away and, moving forward, any worn or	

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Critical / Non-crit Repea	at Violation Description/Remarks/Correction Schedule	Corr	ect By	Corrected
	damaged plastic/rubber/silicone utensils or other containers will be disposed of p Corrected.	promptly.		
	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	11/2	26/23	09/19/23
Entire establishn	Item(s): equipment			09/19/2023
	Location: Sanitizer Dispenser			09/19/2023
	Problem(s): In poor repair			
	Correction(s): Repair/replace.			
8/28/2023	Equipment shall be maintained in a state of good repair.			
	Observed the sanitizer dispensers in the establishment not dispensing quaterna 200-400ppm.	ry ammonia		
9/19/2023	Correct as soon as possible by repairing the above equipment items throughout The sanitizer dispensers in the establishment have been recalibrated by the GFS dispense quaternary ammonia sanitizing solution at 200-400ppm.	•		
4-602.13 Kitchen	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequen necessary to preclude accumulation of soil residues.	cy 11/2	26/23	09/19/23
Kitchen	Item(s): Nonfood contact surface(s)			09/19/2023
	Location: Storage shelves			09/19/2023
	Problem(s): Soiled			
	Correction(s): Keep clean.			
8/28/2023	Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessa accumulation of soil residues.	ary to preclud	е	
	Observed shelves of a wire Metro Storage Rack used to hold clean food pans an equipment soiled with sticky food matter. Clean the shelves to prevent contamir items stored on the shelves.		n	
9/19/2023	The wire Metro Storage Rack(s) used to hold clean food pans and other equipm cleaned.	ent have bee	n	
	A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; (P) and (B) Maintained in good repair.	11/2	26/23	09/19/23
	Item(s): Plumbing system			09/19/2023
	Location: floor			09/19/2023
	Problem(s): Not maintained			
	Correction(s): Maintain in good repair			
8/28/2023	A plumbing system shall be Maintained in good repair.			
	The PIC and the staff working in the dish washing area stated there has been ar with gray water oozing up around the floor tiles in an area where there appears to cleanout cover or similar access cover to the plumbing system in this area. A we been submitted to the building's facilities office, but to date, a plumber or other s has not investigated the source of this problem. Expedite the investigation and	to be brass ork order has		

9/19/2023 10:15 am

SFE 5081 082182 Picasso at NCRC Cafe

Non-crit Repeat Violation Description/Remarks/Correction Schedule Correct By Correct By	Critical /				
	Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected

9/19/2023 correction/repair for the cause of this gray water oozing out of the floor/floor tiles.
 The cleanout cover was removed in the floor and the drain line snaked to the point of discharge to the main sewer line at the mop closet at the end of the dish washing room. The issue with any gray water backing up onto the floor or oozing around the tiles has been resolved.

Closing Comments:

All priority/priority foundation violations issues have been addressed/corrected.

Person in charge (Name and Title)

Inspected By (Name and Title)

EA, REHS

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

David Peters