

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 NCRC Cafe
NCRC (Building 18)
2800 Plymouth Rd
Ann Arbor, MI 48109

SFE 5081 082182 9/19/2023 10:15 am

Person In Charge (PIC): Sean Brady

Establishment Phone: 734-930-7000

INSPECTION TYPE:

Follow Up Critical

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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UnCorrected

4-501.11	EQUIPMENT shall be maintained in a state of repair and condition that meets the Entire establishr requirements of the code.	11/26/23
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Item(s): equipment
Location: equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

8/28/2023 Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

1. The ice machine in the center of the self service area.
2. The soft drink machine in the center of the self service area.
3. The condensate line is leaking at the reach in under the char grill in the Grill Station.
4. The glass front beverage cooler near the Grill Station had a water leak on the interior of the machine on the bottom.

Correct as soon as possible by repairing the above equipment items throughout the facility.

6-501.114	The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional, no longer used and free of litter.	11/26/23
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Item(s): Unnecessary item(s)
Problem(s): Not removed from facility
Correction(s): Remove from facility/premises.

8/28/2023 Establishment shall be kept free of broken/nonfunctional equipment items that are no longer in use.

Observed multiple broken/inoperable equipment items or items not in use (e.g. warewash machine, mixers, etc.) throughout the establishment.

Correct as soon as possible by removing broken/nonfunctioning equipment items that are no longer in use throughout the establishment.

Corrected

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
3-501.18		A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (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)	08/28/23	08/28/23
Walk in Cooler				
Walk in Cooler				
		Item(s): Ready to eat, potentially hazardous food(s)		08/28/2023
		Problem(s): Beyond consume by date		08/28/2023
		Correction(s): Discard.		
8/28/2023		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). 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 foods past their expiration date(s) at the time of the inspection. 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.		
9/19/2023		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.		
4-501.114		A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	08/28/23	09/19/23
Entire establishm				
Entire establishm		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)		
		Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)		
		Item(s): Quaternary ammonia solution		09/19/2023
		Problem(s): Not immersed in A concentration specified on manufacturers label		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 establishment and in the sanitize compartment of the three compartment sink. Both sanitizer dispenser were dispensing below 200ppm and no test strips were present in the facility to verify concentration. 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 order to effectively sanitize food-contact surfaces. Use test strips on daily basis to check concentration of quaternary ammonia.		

Critical / Non-crit	Repeat	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)	09/07/23	09/19/23
		Item(s): Handwashing sink(s) Location: handsink Problem(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.		
7-102.11 Dishwashing Area Dishwashing Area		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. (Pf)	09/07/23	08/28/23
		Item(s): Working containers-toxics Problem(s): Not labeled as to content Correction(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 retain their characteristic qualities under normal use conditions.	11/26/23	09/19/23
		Item(s): Equipment and utensil(s) Problem(s): Not durable Correction(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		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		damaged plastic/rubber/silicone utensils or other containers will be disposed of promptly. Corrected.		
4-501.11		EQUIPMENT shall be maintained in a state of repair and condition that meets the Entire establishr requirements of the code. Entire establishr	11/26/23	09/19/23
		Item(s): equipment Location: Sanitizer Dispenser Problem(s): In poor repair Correction(s): Repair/replace.		09/19/2023 09/19/2023
	8/28/2023	Equipment shall be maintained in a state of good repair. Observed the sanitizer dispensers in the establishment not dispensing quaternary ammonia 200-400ppm.		
	9/19/2023	Correct as soon as possible by repairing the above equipment items throughout the facility. The sanitizer dispensers in the establishment have been recalibrated by the GFS rep to dispense quaternary ammonia sanitizing solution at 200-400ppm.		
4-602.13		NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency Kitchen Kitchen necessary to preclude accumulation of soil residues.	11/26/23	09/19/23
		Item(s): Nonfood contact surface(s) Location: Storage shelves Problem(s): Soiled Correction(s): Keep clean.		09/19/2023 09/19/2023
	8/28/2023	Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Observed shelves of a wire Metro Storage Rack used to hold clean food pans and other equipment soiled with sticky food matter. Clean the shelves to prevent contamination of clean items stored on the shelves.		
	9/19/2023	The wire Metro Storage Rack(s) used to hold clean food pans and other equipment have been cleaned.		
5-205.15		A PLUMBING SYSTEM shall be: Dishwashing Are (A) Repaired according to LAW; (P) and Dishwashing Are (B) Maintained in good repair.	11/26/23	09/19/23
		Item(s): Plumbing system Location: floor Problem(s): Not maintained Correction(s): Maintain in good repair		09/19/2023 09/19/2023
	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 an ongoing issue with gray water oozing up around the floor tiles in an area where there appears to be brass cleanout cover or similar access cover to the plumbing system in this area. A work order has been submitted to the building's facilities office, but to date, a plumber or other service person has not investigated the source of this problem. Expedite the investigation and		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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9/19/2023		<p>correction/repair for the cause of this gray water oozing out of the floor/floor tiles.</p> <p>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.</p>		
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Closing Comments:

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

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