

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.

Fireside Cafe **SFE 5081 029132 9/20/2023 11:30:00 AM**
Pierpont Commons **Last Routine: 3/7/2023**
2101 Bonisteel Blvd.
ZIP CODE NOT FOUND
Person In Charge (PIC): Tommy Demmers **Establishment Phone: (734) 764-2142**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	Yes
	CO2 Tanks Secured	Yes

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 9/20/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Catering Kitchen

6-501.12	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.	03/01/24
Core	(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	

Item(s): Physical facilities/structures
Problem(s): Not clean
Correction(s): Keep clean

9/20/2023 Physical facilities shall be maintained clean to sight and touch.

- 1) Catering Kitchen - Clinging dust/debris noted around makeup air vents and surrounding walls.
- 2) Walk-in Produce Cooler - Excessive food debris on the floor.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Entire establishment

4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	03/01/24
Core		

Item(s): Nonfood contact surface(s)
Location: Walk-in cooler
Problem(s): Soiled
Correction(s): Keep clean.

9/20/2023 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.

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

- 1) Walk-in produce cooler fan guards have clinging debris/dust.
 - 2) Guest Restaurant Station (Palm Palace) - Palm Palace employee noted that flattop grill area had excessive grease accumulation.
- 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.

Guest Restaurant Station

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. 09/20/23

Item(s): Waste recepticle(s) trash can 9/20/2023
Problem(s): Not provided At hand sink 9/20/2023
Correction(s): Provide

9/20/2023 Hand washing sinks shall be provided with lined waste receptacle that is located either underneath or directly adjacent to hand washing sink.
 Guest Restaurant Station (El Harissa) - Observed no waste receptacle nearby at hand washing sink.
 Correct as soon as possible by ensuring waste receptacle with liner is underneath or directly adjacent to hand washing sink.
 CORRECTED DURING ROUTINE INSPECTION - PIC obtained waste receptacle for hand washing sink.

Roast

3-304.12 Repeat Core During pauses in FOOD preparation or dispensing, UTENSILS shall be stored: 09/20/23

- (A) In the FOOD with their handles above the top of the FOOD and the container;
- (B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
- (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT
- (D) In running water, such as dipper well.
- (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or
- (F) In a container of water maintained at a temperature of at least 135° F.

Item(s): Dispensing utensil(s) 9/20/2023
Location: ice bin 9/20/2023
Problem(s): Improperly stored With handle in product
Correction(s): Store with handle extended out of product.

9/20/2023 During pauses in food preparation, dispensing utensils shall be smooth and easily cleanable with a handle, which must be stored with the handle above the top of the food to prevent contamination of food products.

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

Observed ice scoop being stored in the ice bin with the handle in contact with the ice.

Correct by storing ice scoop in a location that avoids contamination of food products.

CORRECTED DURING ROUTINE INSPECTION - Ice scoop was removed and stored on rack located behind ice bin.

9/20/2023 During pauses in food prep, utensils shall be stored in either cool, running water, on a clean surface, or in water of at least 135 degrees F.

Roast - Observed beverage spoons being stored in standing water that is 95 degrees F.

Correct as soon as possible by storing utensils in functional dipper well, on a clean surface, or in water of at least 135 degrees F. Do not store in standing water that is less than 135 degrees F.

CORRECTED DURING ROUTINE INSPECTION - Beverage spoons were removed from standing water and washed, rinsed, and sanitized before being stored on a clean/sanitized surface.

Closing Comments:

Core violations 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.

Nonda Mihas