

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.

Mosher-Jordan Dining **SFE 5081 061288 9/26/2023 10:00:00 AM**
Mosher-Jordan Hall **Last Routine: 03/30/2023**
200 Observatory
Ann Arbor, MI 48109-2035
Person In Charge (PIC): Matthew Zatirka/Emily Chaparro **Establishment Phone: (734) 764-2111**

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 09/26/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Beverage Station

3-302.12	Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.	12/25/23
Core		

Item(s): Food item(s)
Problem(s): Not identified
Correction(s): Label containers with common name.

9/26/2023	Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.	
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Observed a generic, unlabeled clear plastic squeeze bottle at the coffee area of the back beverage station with an amber-colored liquid in it which was honey when looking under the counter in the cabinets with the labeled large jugs of honey. Put an identifying label on generic containers used to hold and/or dispense foods. Add a 'Honey' label to the squeeze bottle.

4-204.112	(A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit. (B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical). (C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable. (D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE	09/26/23
Core		

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

MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf)

Item(s): Thermometer(s) refrigeration

09/26/2023

Problem(s): Not provided

09/26/2023

Correction(s): Provide.

9/26/2023

Ambient air temperature thermometers could not be located in the following refrigeration equipment at the back beverage station in the seating area.

1. In the dairy storage cooler.
2. In the countertop alternative beverage cooler.

The PIC added hanging thermometers in each of these cold holding units at the time of the inspection. Corrected. NOTE: These units, along all the other cold holding units in the dining center, are equipped with an internet-based 24/7 temperature monitoring system, SmartSense.

Dessert Area

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)

09/26/23

Priority Foundation

(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) Utensil(s)

09/26/2023

Problem(s): Soiled

09/26/2023

Correction(s): Keep clean.

9/26/2023

Equipment food-contact surfaces and utensils shall be clean to sight and touch.

Observed 3-4 serving spatulas and a pizza cutter on a sheet tray in the dessert station soiled with dried-on dessert crumbs and other sticky residues. When asked about these utensils, the worker at this station said they had just started for the day and the utensils were likely left from the previous night's dessert service during dinner. The PIC had another food worker remove the soiled utensils and the sheet tray they were stored on for cleaning and sanitizing. Corrected.

Remove soiled utensils/sheet trays immediately after each meal period or other use.

6-501.113
Core

Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be:

09/26/23

(A) Stored so they do not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES; and

(B) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.

Item(s): Maintenance tool storage

09/26/2023

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

9/26/2023 Observed a couple of brooms and a dust pan with long handle piled in a corner behind a rolling garbage can at a maintenance tool storage rack in the back corner of the dessert station. When the dust pan was picked up to be hung up on the storage rack, there was paper napkin debris and considerable stuck-on sticky food matter in the dust pan and other surfaces of this cleaning tool. A large number of small fruit flies were living in the dust pan, surviving off the food matter, which flew out of the dust pan when it was emptied of debris at the garbage can. The dust pan was removed to the dish washing room for cleaning at the custodial sink at the time of the inspection. Corrected.

Dishroom

5-205.11 Chronic Priority Foundation	(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)	09/26/23
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Item(s):	Handwashing sink(s)	09/26/2023
Location:	handsink	09/26/2023
Problem(s):	Not easily accessible Items stored In In	
Correction(s):	Remove items from handsink. Do not store items at handsink.	

9/26/2023 A handwashing sink shall be maintained so that it is accessible at all times for employee use.

Observed a rectangular yellow dish rack on top of the bowl of the hand sink and a plastic down inside the bowl of the same hand washing sink at the scrapping line in the dishwashing room. The PIC removed both items at the time of the inspection. Corrected.

Do not block access or prevent the proper use of a hand washing sink by placing items in or on top of the bowl of the hand sink.

3-304.14 Core	(A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose. (B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily. (C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes. (D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil. (E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES. (E) SINGLE-USE disposable sanitizer wipes shall be used in accordance table instructions.	09/26/23
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Item(s):	Wiping cloth(s) wet	09/26/2023
Location:	dish machine(s)	09/26/2023
Problem(s):	Stored on	

9/26/2023 Observed 3-4 wet and dry cloth rags left laying on the clean end of the dish machine and an adjacent wire Metro shelf in the dishwashing room. When asked about the use of these cloths, the worker catching clean dishes stated the cloths were there when they started their shift.

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

When told they should remove any wet, dry or soiled wiping cloths found laying around and put them in the soiled linen bag, they stated they had no idea where or what the soiled linen bag was. The PIC removed the cloths at the time of the inspection. Corrected.

Entire establishment

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 components seals

Location: reach-in cooler door

Problem(s): In poor repair

Correction(s): Repair/replace.

9/26/2023 Equipment shall be maintained in a state of good repair.

Observed the following equipment items throughout the facility that are in need of repair:

- 1) Large Hobart floor mixer is in need of repainting due to paint chipping.
- 2) Ozone filter is leaking in chemical storage room.
- 3) Signature walk-in cooler walls are in need of repair (see attached photo).

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

5-501.16 Core		(A) An inside storage room and area and outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold REFUSE, recyclables, and returnables that accumulate.	03/01/24	
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(B) A receptacle shall be provided in each area of the FOOD ESTABLISHMENT or PREMISES where REFUSE is generated or commonly discarded, or where recyclables or returnables are placed.

(C) If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.

Item(s): Waste receptacle(s)

Problem(s): Not provided At hand sink

9/26/2023 Each hand washing sink where disposable paper towels are utilized shall be provided with a waste receptacle.

Hand washing sinks in Wild Fire and production produce preparation area did not have waste receptacles.

Correct as soon as possible by providing waste receptacle at the above hand washings sinks.

CORRECTED DURING ROUTINE INSPECTION - PIC provided waste receptacles at the above hand washing sinks.

6-501.14 Core	Chronic	(A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a	03/01/24	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

source of contamination by dust, dirt, and other materials.
 (B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.

Item(s): Ventilation system
Problem(s): Not clean
Correction(s): Keep clean

9/26/2023 Ventilation system(s) and their associated filters shall be cleaned to be free from any grease accumulation, debris, dust, and other contaminants.

Observed exhaust filters in ventilation systems with excessive amount of charred debris, clinging dust and grease, specifically in Wild Fire, Signature, and production kitchen where fryers are located (see attached photo). PIC stated that the above hoods are scheduled to be cleaned/serviced on Friday, 9/29/2023.

Correct as soon as possible by routinely cleaning ventilation system(s) and any soiled filters to be free from any grease accumulation, debris, dust, and any other contaminants.

Ice machine area

6-501.12 Core	Chronic (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	09/26/23
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Item(s): Physical facilities/structures
Problem(s): Not clean
Correction(s): Keep clean

9/26/2023 Physical facilities shall be maintained clean to sight and touch.

Ice Machine Area - Observed standing water in front of ice machine trough drain.

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

CORRECTED DURING ROUTINE INSPECTION - PIC cleaned floor in front of ice machine to sight and touch.

Kitchen

4-602.13 Core	Repeat 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.

9/26/2023 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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Kitchen

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

1) Production Kitchen - Interior of blast chiller is in need of cleaning due to food debris on the floor.

2) Production Kitchen - Small Hobart mixer on preparation table has encrusted food debris on the cage and splash guard.

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.

Loading Dock

6-202.15 Core Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents. Unless otherwise allowed by law. 03/01/24

Item(s): Outer opening(s) door(s)

Problem(s): Not tight-fitting Gaps greater than 1/16 of an inch

9/26/2023 Outer openings of a facility shall be protected against pest entry.

Loading Dock - Observed gaps on loading dock door, which is a potential pest entry point (see attached photo).

Correct as soon as possible by sealing all open spaces surrounding doors to prevent access for pest entry.

Pizzitis

4-601.11 Chronic Priority Foundation (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 09/26/23

(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) equipment can openers

09/26/2023

Location: can opener and cutting blade

09/26/2023

Problem(s): Soiled

Correction(s): Keep clean.

9/26/2023 Equipment food-contact surfaces and utensils shall be clean to sight and touch.

Observed a counter mounted can opener in the pizza station with stuck-on food debris on the cutting blade and surrounding surfaces. The PIC removed the can opener for cleaning and sanitizing at the time of the inspection. Corrected.

Clean and sanitize to can opener after any food debris accumulation of other contamination.

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

7-102.11 Priority Foundation		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)	10/06/23	
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Item(s): Working containers-toxics cleaner**Problem(s):** Not labeled as to content**Correction(s):** Label all containers as to content.

9/26/2023		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.		
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Observed an unlabeled generic chemical spray bottle with blue liquid in it, assumed to be glass cleaner in the pizza station. Label generic containers like this spray bottle with the name of the chemical stored in it.

Prep Area

6-301.12 Priority Foundation		Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels; (Pf) (B) A continuous towel system that supplies the user with a clean towel;(Pf) or (C) A heated-air hand drying device.(Pf) (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)	09/26/23	
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Item(s): Sanitary hand drying provisions disposable, paper towels**Problem(s):** Not provided At hand sink**Correction(s):** Provide

09/26/2023

09/26/2023

9/26/2023		Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.		
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Observed no paper towels provided at hand washing sink in the main kitchen produce area.

Correct immediately by supplying paper towels to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying. In addition, paper towels must be conveniently located for employees to dry hands.

CORRECTED DURING ROUTINE INSPECTION - PIC supplied hand washing sink in the main kitchen produce area with paper towels.

Wild Fire

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)	09/26/23	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Wild Fire

Item(s): Cold food item(s)
Location: Condiment cooler
Problem(s): Stored above 41 degrees F
Correction(s): Store below 41 degrees F.

9/26/2023 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 at 5°C (41°F) or less.

Observed pans of sliced tomatoes, shredded lettuce and other toppings put on burgers or other sandwiches in black plastic food pans in the self-serve drop-in cold well across from the grill station between 44-50 degrees. Its relatively warm in the area of this cold well and the pans of toppings and condiments are shallow, which likely resulted in the elevated temperatures observed during the inspection. These foods at this station turn over very quickly, so time as a food safety control is the best option. Do not store foods overnight and/or between any large breaks in meal periods, if any.

Closing Comments:

Follow up will be conducted within 7-10 to address priority item 3-501.16 and priority foundation item 7-102.11. All remaining 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)




Nonda Mihas

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