**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.

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**Mosher-Jordan Dining**  
**Mosher-Jordan Hall**  
**200 Observatory**  
**ZIP CODE NOT FOUND**

**Person In Charge (PIC):** Matthew Zatirka  
**Establishment Phone:** (734) 764-2111

INSPECTION TYPE: Follow Up Critical

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
</table>
| 3-501.16 (Critical) |        | 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 | 10/25/23 |
| 4-601.11 (Critical) |        | (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pt)  
(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. | 10/06/23 | 09/26/23 |

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**Corrected**

**9/26/2023**

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.

**10/25/2023**

CORRECTED - 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 were at 41 degrees F or below.
<table>
<thead>
<tr>
<th>Problem(s):</th>
<th>Soiled</th>
</tr>
</thead>
<tbody>
<tr>
<td>Correction(s):</td>
<td>Keep clean.</td>
</tr>
</tbody>
</table>

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.

### 4-601.11

<table>
<thead>
<tr>
<th>Pizzitis</th>
<th>09/26/2023</th>
<th>09/26/2023</th>
</tr>
</thead>
<tbody>
<tr>
<td>(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)</td>
<td>10/06/23</td>
<td>09/26/23</td>
</tr>
<tr>
<td>(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.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| Item(s): | Food-contact surface(s) equipment can openers |
| Location: | can opener and cutting blade |
| 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.

### 5-205.11

<table>
<thead>
<tr>
<th>Dishroom</th>
<th>09/26/2023</th>
<th>09/26/2023</th>
</tr>
</thead>
<tbody>
<tr>
<td>(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)</td>
<td>10/06/23</td>
<td>09/26/23</td>
</tr>
<tr>
<td>(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| Item(s): | Handwashing sink(s) |
| Location: | handsink |
| 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.
**Critical / Non-crit** | **Repeat** | **Violation Description/Remarks/Correction Schedule** | **Correct By** | **Corrected**
---|---|---|---|---

**Prep Area**

- **Item(s):** Sanitary hand drying provisions disposable, paper towels  
  **Problem(s):** Not provided At hand sink  
  **Correction(s):** Provide  
  **Correct By:** 09/26/2023  
  **Corrected:** 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.

  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.**

**Pizzitis**

- **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. (Pf)

  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.

  **CORRECTED - All chemical bottles were labeled in the pizza station.**

**Closing Comments:**

All priority/priority foundation violations have been addressed/corrected. Remaining core violations shall be addressed/corrected, which will be reinspected at the next routine inspection.

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**Person in charge (Name and Title)**  
[Signature]  

**Inspected By (Name and Title)**  
Nonda Mihas  

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