

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
Mosher-Jordan Hall
200 Observatory
ZIP CODE NOT FOUND

SFE 5081 061288 10/25/2023 12:00 pm

Person In Charge (PIC): Matthew Zatirka

Establishment Phone: (734) 764-2111

INSPECTION TYPE:

Follow Up Critical

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

3-501.16 Wild Fire Wild Fire		<p>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)</p> <p>Item(s): Cold food item(s) Location: Condiment cooler Problem(s): Stored above 41 degrees F Correction(s): Store below 41 degrees F.</p>	09/26/23	10/25/23 10/25/2023 10/25/2023
	9/26/2023	<p>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.</p> <p>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.</p>		
	10/25/2023	<p>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.</p>		
4-601.11 Dessert Area Dessert Area		<p>(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.</p> <p>Item(s): Food-contact surface(s) Utensil(s)</p>	10/06/23	09/26/23 09/26/2023 09/26/2023

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Problem(s): Soiled
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.

4-601.11 Pizzitis Pizzitis	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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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Item(s): Food-contact surface(s) equipment can openers
Location: can opener and cutting blade
Problem(s): Soiled
Correction(s): Keep clean.

09/26/2023
09/26/2023

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 Dishroom Dishroom	(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)	10/06/23	09/26/23
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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.

09/26/2023
09/26/2023

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.

6-301.12		10/06/23	09/26/23
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Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Prep Area		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)		
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Item(s): Sanitary hand drying provisions disposable, paper towels 09/26/2023
Problem(s): Not provided At hand sink 09/26/2023
Correction(s): Provide

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.		
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7-102.11 Pizzitis Pizzitis		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	10/25/23
		Item(s): Working containers-toxics cleaner 10/25/2023 Problem(s): Not labeled as to content 10/25/2023 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. 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.		
10/25/2023		CORRECTED - All chemical bottles were labeled in the pizza station.		

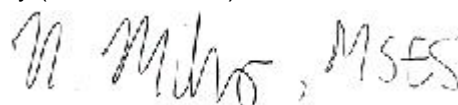
Closing Comments:

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.

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihos