

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.

UM Hospital Cafeteria
UM Hospital
1500 E. Medical Center Dr.
Ann Arbor, MI 48109

SFE 5081 028958 11/9/2023 10:00:00 AM
Last Routine: 5/19/2023

Person In Charge (PIC): Scott Fuernstein

Establishment Phone: (734) 936-5100

INSPECTION TYPE:

Routine Inspection

Manager Certified Yes
License Posted Yes
Antichoking Poster Yes
CO2 Tanks Secured Yes

Violation

Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 11/9/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

5-402.11 Priority	Except as otherwise allowed, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed. (P)	11/19/23
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Item(s): Backflow/back-siphonage prevention device(s)

Problem(s): Not provided on Sink

11/9/2023	Direct connection may not exist between sewage system and drain line of equipment in which wares/utensils are placed.
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Observed drain pipe on small Champion dish machine has fallen into the floor sink.

Correct immediately by providing an air gap of at least 1 inch to prevent the possibility of backflow.

4-901.11 Core	After cleaning and SANITIZING, EQUIPMENT and UTENSILS shall be air-dried or used after adequate draining.	05/01/24
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Item(s): Clean equipment and utensil(s) pots/pans

Problem(s): Stored/stacked wet

Correction(s): Completely air dry all items prior to storage/use.

11/9/2023	Pots, pans, utensils, and other wares shall be properly air dried after going through wash, rinse, and sanitize steps.
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Dishwashing Area - Observed several pans and other wares that were stacked wet on cart on rolling carts in the dish washing area.

Correct as soon as possible by properly air drying utensils, pots, pans, and other equipment in appropriate location before stacking and storing them dry on shelving units.

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

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 11/09/23
 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): Non-food contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

11/9/2023 The ceiling of walk in cooler #5 is soiled and needs to be cleaned.

11/9/2023 THE BLADE OF THE CAN OPENER WAS SOILED AT THE BEGINNING OF THE INSPECTION. CLEAN THE CAN OPENER BLADE AFTER EACH USE. THE BLADE WAS CLEANED UPON REQUEST. VIOLATION CORRECTED.

5-205.11 (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) 11/19/23
 Priority Foundation
 (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

Item(s): Handwashing sink(s)

Problem(s): Not easily accessible Items stored In In

Correction(s): Remove items from handsink. Do not store items at handsink.

11/9/2023 Hand washing sinks shall be kept free of any items to make them easily accessible, thus promoting employee hand washing.

Observed excessive Ecolab chemical dispensing tubing inside hand washing sinks in the catering room and line 2 preparation area, which can be a deterrent to effective employee hand washing.

Correct immediately by cutting excessive Ecolab chemical dispensing tubing inside hand washing sinks to make them more easily accessible for employee hand washing.

4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 05/01/24
 Core

Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

11/9/2023 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.

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

1) Line 2 (Preparation Area) - Gaskets on standing two-door reach-in cooler are soiled with

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

mold-like accumulation/growth, specifically on the left door, which was cleaned/sanitized to sight and touch during the routine inspection by Ben (Aramark).

2) Line 2 (Preparation Area) - Interior of standing one-door reach-in hot-holding unit has excessive food debris accumulation, specifically along the bottom interior cavity.

3) Line 2 (Preparation Area) - Bottom of knife holder was soiled with excessive debris accumulation, which was cleaned/sanitized to sight and touch during the routine inspection by Ben (Aramark).

4) Line 2 (Grill Area) - Gaskets and interior of standing two-door reach-in cooler/freezer is soiled with excessive debris accumulation from frozen chicken and fries.

5) Line 2 (Grill Area) - Excessive food debris accumulation, specifically underneath the flat top grill (see attached photo).

6) Line 2 - Walk-in freezer has excessive ice accumulation/buildup on the ceiling, walls, and equipment components.

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.

6-501.11 PHYSICAL FACILITIES shall be maintained in good repair. 05/01/24

Core

Item(s): Physical facilities

Problem(s): In poor repair

Correction(s): Repair/replace.

11/9/2023 Establishment shall be maintained in a state of good repair.

Observed the following items throughout the establishment that are in need of repair/replacement

1) Catering Room - Wall above hand washing sink is in need of repair (see attached photo).

2) Line 2 - Walk-in freezer has excessive ice accumulation.

3) Several broken tiles observed, specifically at the walk-in freezer entrance on line 2, behind the entrance door on line 3, and in the basement (floor B2) walk-in cooler (see attached photos).

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them 05/01/24

Core

clean.

(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

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment**Problem(s):** Not clean**Correction(s):** Keep clean

11/9/2023 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Linen storage closet is in need of cleaning and organization (see attached photo).

2) Line 2 Walk-in Freezer - Excessive soiled ice buildup on the floor. In addition, excessive food and other debris was observed in front of the walk-in freezer entrance where broken tile is located (see attached photos).

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

Guest Restaurant Station

3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria 11/19/23
 Priority Foundation specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; (Pf)
- (2) Separating the FOOD into smaller or thinner portions; (Pf)
- (3) Using rapid cooling EQUIPMENT; (Pf)
- (4) Stirring the FOOD in a container placed in an ice water bath; (Pf)
- (5) Using containers that facilitate heat transfer; (Pf)
- (6) Adding ice as an ingredient; (Pf) or
- (7) Other effective methods. (Pf)

(B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:

- (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and
- (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD.

Item(s): Food item(s) cooled**Problem(s):** Improperly Covered**Correction(s):** Cool items uncovered on the top shelf of cooler.

11/9/2023 AT THE SABROSO STATION TOMATOES AND PICO WERE FOUND AT 50+ DEGREES F, COVERED AND STACKED IN A REFRIGERATOR. COLD TCS FOOD MUST BE COOLED TO 41 DEGREES F OR BELOW USING EFFECTIVE METHODS SUCH AS LONG SHALLOW PANS, UNCOVERED AND IN A UNIT THAT IS COLD ENOUGH TO MOVE THE FOOD THROUGH THE TEMPERATURE DANGER ZONE QUICKLY. UPON REQUEST THE FOOD WAS MOVED TO THE WALK IN COOLER AND SEPARATED TO FACILITATE COOLING.

Line #2

4-602.11 (A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: 11/09/23
 Core (1) Except as specified in ¶ (B) of this section, before each use with a different type

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Line #2

of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P)
 (2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P)
 (3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P)

(4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P)
 and

(5) At any time during the operation when contamination may have occurred. (P)
 (B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board.

(C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P)

(D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned:

- (1) At any time when contamination may have occurred;
- (2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;
- (3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and
- (4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT:
 - (a) At a frequency specified by the manufacturer, or
 - (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

Item(s): Food-contact surface(s) used for nonpotentially hazardous food(s)

11/9/2023

Problem(s): Not cleaned

11/9/2023

Correction(s): Clean as required above.

11/9/2023

Equipment and utensils contacting food that is not potentially hazardous, such as ice scoops, shall be cleaned at a frequency necessary to prevent accumulation of soil and/or mold.

Line 2 - Observed soiled ice scoop at the ice machine.

Clean ice scoop to sight and touch using wash, rinse and sanitize method, and clean regularly to prevent the accumulation of soil and/or mold.

CORRECTED DURING THE ROUTINE INSPECTION - ICE SCOOP WAS CLEANED/SANITIZED TO SIGHT AND TOUCH BEFORE PUTTING BACK INTO USE.

6-301.14

A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be

05/01/24

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Line #2

Core		provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.		
		Item(s): Handwashing signage		
		Problem(s): Not provided At hand sink		
		Correction(s): Provide		
11/9/2023		Each hand washing sink shall be provided with a sign that reminds employees to wash their hands.		
		Line 2 (Grill Area) - Observed no hand washing sign at the hand washing sink.		
		Correct as soon as possible by providing a hand washing sign to the above hand washing sink to encourage/promote employee hand washing.		

Line 3

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)		11/09/23
		Item(s): Cold food item(s)		11/9/2023
		Problem(s): Stored above 41 degrees F		11/9/2023
		Correction(s): Store below 41 degrees F.		
11/9/2023		A LARGE TUB OF INDIVIDUAL SERVING PACKAGED COLD NOODLES WERE FOUND SITTING OUT ON THE COUNTER TOP AND WERE IN USE. THE NOODLES WERE FOUND TO BE 60 DEGREES F. UPON REQUEST THE NOODLES WERE MOVED TO A COLD HOLDING UNIT TO MAINTAIN PROPER TEMPERATURE. THE NOODLES WILL BE HELD ON ICE IN THE FUTURE TO MAINTAIN PROPER TEMPERATURE. VIOLATION CORRECTED.		

Walk in Cooler

6-501.11 Core	Chronic	PHYSICAL FACILITIES shall be maintained in good repair.		02/07/24
11/9/2023		The ceiling tiles are missing outside of walk in cooler #6. Replace the missing ceiling tiles.		

Walk in Freezer

4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.		05/01/24
		Item(s): equipment		
		Problem(s): In poor repair		
		Correction(s): Repair/replace.		
11/9/2023		Equipment shall be maintained in a state of good repair.		

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Walk in Freezer

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

- 1) Excessive ice accumulation inside walk-in freezer (located on line 2) along with a cracked fan guard on the left (see attached photo).
- 2) Line 2 - Torn gasket on standing two-door reach-in cooler/freezer where fries and chicken are stored.

Correct as soon as possible by repairing/replacing the above items.

Closing Comments:

Priority/priority foundation violations shall be addressed/corrected immediately, which will be reinspected upon follow within 7-10 days. Remaining core violations shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

The chef in the main kitchen has a good understanding of food safety. Cooling logs are actively maintained in the main kitchen. Great job!

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.