

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.

Executive Residence
Ross School of Business
710 E. University
Ann Arbor, MI 48109
Person In Charge (PIC): Dan Meier

SFE 5081 064327 11/15/2023 9:30:00 AM
Last Routine: 5/9/2023

Establishment Phone: (734) 647-4997

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 11/15/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Coffee Station

5-203.11 (A) A HANDWASHING SINK or an approved automatic handwashing unit shall be provided as necessary for their convenient use by EMPLOYEES in areas specified and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. (Pf) 11/25/23
Priority Foundation (B) If APPROVED, when FOOD exposure is limited and HANDWASHING SINKS are not conveniently available, such as in some mobile or TEMPORARY FOOD ESTABLISHMENTS or at some VENDING MACHINE LOCATIONS, EMPLOYEES may use chemically treated towelettes for handwashing.

Item(s): Handwashing lavatories
Location: behind the conference room
Problem(s): Inadequate

11/15/2023 Observed in the coffee brewing pantry just outside the main kitchen on the back side of a conference room, two hand washing sinks, at least intended as such facilities, but neither really in compliance with what is required for a designated hand sink.

A sink built into a counter that holds the coffee brewers, air pots and other items is set up with a soap dispenser and paper towel dispenser, but the battery-powered battery towel dispenser was found non-working and/or empty and there was no readily available key to open the dispenser to allow the changing of the batteries and/or reloading of roll paper towel. The PIC placed a pan of c-fold paper towels at this sink as a temporary fix. However, this sink being built into a counter adjacent to surfaces clean equipment, food and/or beverages may come in contact with is more ideally suited (or intended to be) a dump/rinse sink for rinsing out coffee pots or to dispose of unconsumed coffee or other beverages.

Additionally, there is an abandoned - but still functional - stainless steel hand washing sink at the other end of this small pantry that is the ideal sink to be used for hand washing. The wall mounted soap dispenser is missing or has been knocked off the wall and the integrated paper towel dispenser is empty. This sink is not adjacent to food/beverage work surfaces and has integrated splash guards. This is the sink that should be used for hand washing in this coffee pantry.

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

Remove the soap and paper towel dispensers from the sink built into the counter and refurbish the stainless steel hand sink at the other end of the room with a soap dispenser, paper towels/dispenser, hand washing procedure sign and a small waste receptacle to for paper towel waste.

Dishwashing Area

6-101.11 **Chronic** Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: 05/01/24
Core

- (1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;
- (2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and
- (3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods.

Item(s): Wall material(s)

Problem(s): Not easily cleanable

Correction(s): Repair/replace to be easily cleanable.

11/15/2023 The physical facilities shall be made from materials that are smooth, durable, and easily cleanable.

Observed excessive pitting in wall tiles, which is not smooth or easily cleanable, throughout entire kitchen, specifically on walls near 3-compartment and mop sinks. In addition, mop sink surface is chipped, which renders it not smooth or easily cleanable.

Correct as soon as possible by repairing/replacing wall tiles with materials that are smooth, durable and easily cleanable.

Handwashing Sink

4-501.11 **EQUIPMENT** shall be maintained in a state of repair and condition that meets the requirements of the code. 05/01/24
Core

Item(s): equipment

Problem(s): In poor repair

Correction(s): Repair/replace.

11/15/2023 Equipment shall be maintained in a state of good repair.

Observed several automatic soap and paper towel dispensers with dead batteries throughout the establishment.

Correct as soon as possible by surveying hand washing sinks and repairing/replacing batteries at automatic soap and paper towel dispensers.

Ice machine area

4-602.11 11/15/23

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Ice machine area

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

11/15/2023

Problem(s): Not cleaned when contaminated

11/15/2023

Correction(s): Clean properly when contaminated.

11/15/2023 Equipment and utensils contacting food that is not potentially hazardous shall be cleaned, such as ice scoop holders, at a frequency necessary to prevent accumulation of soil and/or mold.

Observed soiled ice scoop holder at the ice machine.

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

CORRECTED DURING ROUTINE INSPECTION - Ice scoop holder was taken to the 3-compartment sink to be washed, rinsed, and sanitized during the routine inspection.

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Ice machine area

Core	Item(s):	Physical facilities Ceiling(s)		
	Problem(s):	In poor repair		
11/15/2023	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) Exposed ceiling where tile was removed near ice machine (see attached photo). In the past, there has been a leak emanating from this space, however there was no active leak in the surrounding area during the routine inspection.			
	Correct as soon as possible by repairing/replacing the above items throughout the establishment.			

Prep Area

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)			11/15/23
	Item(s):	Cold food item(s)		11/15/2023
	Problem(s):	Stored above 41 degrees F		11/15/2023
	Correction(s):	Store below 41 degrees F.		
11/15/2023	Potentially hazardous foods (PHF)/time and temperature-controlled foods for safety (TCS) being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.			
	Bowls of salad and cut melon are ranging from 47-50 degrees F in standing one-door reach-in cooler in production kitchen preparation area. According to PIC, these foods were prepared approximately two hours ago (i.e. 8:00 am) and will be served for today's lunch from 11:30 am - 1:00 pm and any remaining foods will be discarded at the end of the lunch service.			
	Correct immediately by keeping PHS/TCS that are to be held cold at 41 degrees F or below at all times.			
	CORRECTED DURING ROUTINE INSPECTION - PIC instructed employee to place salads and cut melon on a shallow sheet tray, which were placed into the walk-in cooler to cool to 41 degrees F or below before being placed out on the service line for today's lunch period. PIC is also aware that any remaining foods at the end of the lunch period shall be discarded.			

Walk in Freezer

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.	05/01/24	
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Walk in Freezer**Item(s):** Physical facilities/structures floors**Problem(s):** Not clean**Correction(s):** Keep clean

11/15/2023 Physical facilities shall be maintained clean to sight and touch.

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

1) Walk-in Freezer - Observed frozen foods items and other debris on the floor, specifically in between and underneath speed racks and shelving units.

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

Closing Comments:

Follow up will be conducted within 10 days to reinspect priority foundation violation 5-203.11. Remaining core violations shall be addressed/corrected as soon as possible, which will be reinspected at the following 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.