

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.

Starbucks at Ross School of Business
Ross School of Business
701 Tappan Ave
Ann Arbor, MI 48109
Person In Charge (PIC): Willie Soto

SFE 5081 077070 11/15/2023 10:45:00 AM
Last Routine: 05/09/2023

Establishment Phone: (734) 763-6332

INSPECTION TYPE:
Routine Inspection

Manager Certified Yes
License Posted Yes
Antichoking Poster Yes
CO2 Tanks Secured N/A

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by David Peters, 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.

Entire establishment

3-501.17 (A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf)
Priority Foundation (B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): Commercially processed ready to eat potentially hazardous food(s)

Problem(s): Improperly date marked Longer than 7 days stored at 41 degrees f

Correction(s): Provide proper date marks as stated above.

11/15/2023 Refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days.

Observed the pre-cooked and frozen sous vide egg "pucks" of various flavors dated marked for 14 days of shelf life once removed from their case packs in the freezer and thawed under refrigeration for use in the egg sandwiches. However, when reading the thawing and date marking instructions printed on the side of the case packs of the egg pucks, it states the egg pucks when removed from the freezer for thawing under refrigeration, shall be date marked for a maximum 7-day shelf life.

The PIC stated they were sure the egg pucks previous allowed to be marked with a 14-day shelf life once removed from the freezer. They stated Starbucks must have recently revised the date mark procedures on the egg puck case packs and they were unaware of this change. The PIC stated they would immediately update the date marks on any currently thawed, or in

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Entire establishment

the process of thawing, sous vide egg pucks to reflect a 7-day max shelf life. Any already thawed egg pucks that have exceeded 7 days from when they were originally removed from the freezer will be disposed of.

6-501.12
Core

(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 02/13/24

(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 floors

Location: under the counter floor

Problem(s): With accumulation of debris

Correction(s): Keep clean.

11/15/2023

Physical facilities shall be cleaned as often as necessary to keep them clean. Cleaning shall be done during periods when the least amount of food is exposed such as after closing.

Observed an excessive amount of dropped single service items, cups, lids, wrapped sandwiches/food and other debris on the floor areas under all equipment and counter areas in the entire footprint of the Starbucks kiosk.

Set aside time at close or prior to opening to remove debris/dropped items and wet clean (mop) the floor areas where needed.

Closing Comments:

A follow up inspection will occur within the next 10 days to verify open issues have been corrected.

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)



David Peters

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