

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.
ZIP CODE NOT FOUND

SFE 5081 028958 11/20/2023 11:30 am

Person In Charge (PIC): Scott Fuernstein

Establishment Phone: (734) 936-5100

INSPECTION TYPE:

Follow Up Critical

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

5-402.11 Dishwashing Area Dishwashing Area	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/backsiphonage 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.

11/20/2023	Drain pipe is still in floor sink. Correct by providing at least 1 inch air gap between drain pipe and floor sink to prevent potential backflow. Additional follow up inspection will be conducted within 7-10 days.
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3-501.15 Guest Restaurant Guest Restaurant	(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:	11/19/23
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- (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.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		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.		
11/20/2023		SABROSO WAS NOT A GUEST RESTAURANT DURING TODAY'S FOLLOW UP INSPECTION. ADDITIONAL FOLLOW UP WILL BE CONDUCTED ON A DAY OF THE WEEK WHERE SABROSO IS PRESENT (I.E. TUESDAY, THURSDAY).		
Corrected				
3-501.16 Line 3 Line 3		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	11/09/23
		Item(s): Cold food item(s) Problem(s): Stored above 41 degrees F Correction(s): Store below 41 degrees F.		11/9/2023 11/9/2023
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.		
4-601.11 Entire establishm Entire establishm		(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.	11/19/23	11/20/23
		Item(s): Non-food contact surface(s) Problem(s): Soiled Correction(s): Keep clean.		11/20/2023 11/20/2023
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.		
11/20/2023		CORRECTED - Walk-in cooler #5 ceiling was clean to sight and touch upon follow up.		
5-205.11			11/19/23	11/20/23

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establish (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)

Entire establish (B) An automatic handwashing facility shall be used in accordance with
manufacturer's instructions. (Pf)

Item(s): Handwashing sink(s)

11/20/2023

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

11/20/2023

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.

11/20/2023

CORRECTED - All hand washing sinks are easily accessible, specifically in catering room and line 2 preparation area.

Closing Comments:

Additional follow up will be conducted within 7-10 days to reinspect violations 3-501.15 and 5-402.11.

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihas