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.

**FOOD ESTABLISHMENT INSPECTION REPORT**

**UM Hospital Cafeteria**
**SFE 5081 028958 11/28/2023 11:00 am**

**UM Hospital**
**1500 E. Medical Center Dr.**

**Person In Charge (PIC): Thomas Sheppard**

**Inspection Type:**
Follow Up Critical

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-501.16</td>
<td></td>
<td>Existed 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) 135ºF or above, except that roasts properly cooked and cooled may be held at a temperature of 130ºF; or (P) (B) At 41ºF or less (P) Item(s): Cold food item(s)</td>
<td>11/09/23</td>
<td>11/09/23</td>
</tr>
<tr>
<td>Line 3</td>
<td></td>
<td>Store below 41 degrees F</td>
<td>11/09/2023</td>
<td>11/09/2023</td>
</tr>
<tr>
<td>Line 3</td>
<td></td>
<td>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.</td>
<td>11/9/2023</td>
<td>11/09/2023</td>
</tr>
<tr>
<td>5-402.11</td>
<td></td>
<td>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) Item(s): Backflow/backsiphonage prevention device(s)</td>
<td>11/09/23</td>
<td>11/09/23</td>
</tr>
<tr>
<td>Dishwashing Area</td>
<td></td>
<td>Not provided on Sink</td>
<td>11/09/23</td>
<td>11/09/23</td>
</tr>
<tr>
<td>Dishwashing Area</td>
<td></td>
<td>Direct connection may not exist between sewage system and drain line of equipment in which wares/utensils are placed.</td>
<td>11/9/2023</td>
<td>11/09/2023</td>
</tr>
<tr>
<td>Dishwashing Area</td>
<td></td>
<td>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.</td>
<td>11/20/2023</td>
<td>11/09/2023</td>
</tr>
<tr>
<td>Dishwashing Area</td>
<td></td>
<td>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.</td>
<td>11/28/2023</td>
<td>11/09/2023</td>
</tr>
</tbody>
</table>
CORRECTED - Air gap is now present between plumbing drain for small Champion dish machine and floor sink.

3-501.15
Guest Restaurant Station
Guest Restaurant Station

(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:

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.

4-601.11
Entire establishment

(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.

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.
11/20/2023
CORRECTED - Walk-in cooler #5 ceiling was clean to sight and touch upon follow up.

5-205.11

Entire establishment

(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)

| 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.

11/20/2023

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

Closing Comments:

All priority/priority foundation violations have been addressed/corrected.