

## 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.

**Ginger Deli**

**SFE 5081 350153 11/28/2023 11:30 am**

**U-M Hospital Cafeteria**

**1500 E. Medical Center Dr.**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Carlos Plazas**

**Establishment Phone:**

**INSPECTION TYPE:**

Follow Up Critical

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

### Corrected

3-501.16 Ginger Deli Ginger Deli		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)	11/19/23	11/28/23
--	--	--	----------	----------

**Item(s):** Cold food item(s)

11/28/2023

**Problem(s):** Stored above 41 degrees F

11/28/2023

**Correction(s):** Store below 41 degrees F.

11/9/2023 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.

Observed the following PHF/TCS out of temperature:

1) Large container of cured pork shoulder that is being held on ice at 41 degrees F or below was portioned into a smaller container, then placed in the hot-holding steam well where the food product was 60 degrees F. Provide SOP on how this food product will be held hot, cold, or if time as a public health control will be used, which must be added to the temperature log.

2) Orange chicken noodles were at 48 degrees F in the customer grab and go cooler. Orange chicken noodles were placed in the walk-in cooler during the routine inspection.

The above foods must be discarded immediately once they have been out of temperature control for 6 hours if temperature of foods do not exceed 70 degrees F or 4 hours if temperature of foods exceeds 70 degrees F since it has not been 4 hours from the point the above foods were taken out of temperature control, then the above foods must be used by the 4 or 6 hour mark as described above and any remaining food must be discarded. Do not put the foods back into refrigeration at the end of the 4 or 6 hour mark.

Alternately, time as a public health control may be used, but potentially hazardous foods must be visually time marked to indicate 4 hour mark from the time the potentially hazardous food items were taken out of refrigeration. At the end of the 4 hour mark of being out of temperature control, then the above foods must either be used or discarded. Additionally, written procedures must be provided that includes directions how to properly use time as a public health control and which potentially hazardous foods it will be used for.

11/28/2023

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
------------------------	--------	---	------------	-----------

CORRECTED - Pancetta pork shoulder was temperature/time-marked in food safety log as outlined by owner's (Te Phan) SOP (see attached email). All other TCS/PHF foods were at 41 degrees F or below.

**Closing Comments:**

Priority violation 3-501.16 has been addressed/corrected.

Person in charge (Name and Title)



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

Inspected By (Name and Title)



Nonda Mihas