

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
ZIP CODE NOT FOUND

Person In Charge (PIC): John Fischer

SFE 5081 064327 11/29/2023 01:00 pm

Establishment Phone: (734) 647-4997

INSPECTION TYPE:

Routine Inspection

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

3-501.16 Prep Area Prep Area		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	11/15/23
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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.
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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.

5-203.11 Coffee Station Coffee Station	(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) (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.	11/25/23	11/29/23
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Item(s): Handwashing lavatories

11/29/2023

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Location: behind the conference room

11/29/2023

Problem(s): Inadequate

11/29/2023

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.

Remove the soap and paper towel dispensers form 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.

11/29/2023

CORRECTED - Stainless steel hand sink at the other end of the room has been equipped with a soap dispenser, paper towels/dispenser, hand washing procedure sign, and a small waste receptacle to for paper towel waste (see attached photo). The other sink built into the counter adjacent to surfaces, clean equipment, and food and/or beverages may be used as a dump/rinse sink for rinsing out coffee pots or to dispose of unconsumed coffee or other beverages.

Closing Comments:

Priority/priority foundation violations have been addressed/corrected.

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