

## 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**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Chrissy Pipoly**

**SFE 5081 077070 12/4/2023 09:30 am**

**Establishment Phone: (734) 763-6332**

### INSPECTION TYPE:

Follow Up Critical

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

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)	11/25/23	12/04/23
Entire establishment	(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.

12/04/2023  
12/04/2023

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 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.

11/29/2023

There were no pre-cooked, frozen sous vide egg "pucks" thawing at the time of follow up,

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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therefore additional follow up will be conducted within 7-10 days.

12/4/2023

CORRECTED - Pre-cooked, sous vide egg "pucks" were appropriately date marked with consumption/discard date no greater than 7 days from date of thawing.

**Closing Comments:**

Priority foundation violation 3-501.17 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