

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.

Getaway 'N Play Cafe
C&W Hospital
1540 E. Hospital Dr.
ZIP CODE NOT FOUND

SFE 5081 071062 1/30/2024 10:30 am

Person In Charge (PIC): Samantha Glazier

Establishment Phone: (734) 998-0571

INSPECTION TYPE:

Follow Up Critical

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

4-501.114		A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	01/23/24	01/23/24
Dishwashing Area		Chlorine ppm pH<10 pH<8		
		25 120 F 120 F		
		50 100 F 75 F		
		100 55 F 55 F		
		Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)		
		Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)		
		Item(s): Other chemical sanitizing solution concentration(s)		1/23/2024
		Problem(s): Not used according to manufacturer's label instructions		1/23/2024
		Correction(s): Use according to manufacturer label directions.		

1/23/2024 When the concentration of the sanitizing solution used in the green knife caddy on the sandwich make line in Subway was checked for the required concentration range (the PIC stated quat sanitizer is used), the solution was non-detect for any sanitizer concentration. The green container was removed from the make line and taken to back dishwashing area to the sanitizer dispensing station to be refilled with fresh sanitizing solution. Upon seeing the sign at the dispensing station, it was observed that the sanitizer in use is not quat-based (which explains the non-detect indication with quat test strips when checked on the make line), but Ecolab's SMARTPOWER Lactic Acid and DDBSA sanitizer which uses a different test strip. When the solution was checked with lactic acid test strips, it was still found very low.

Fresh SMARTPOWER solution was drawn from the dispenser, but still was detecting weak with the test strips. In addition, primarily hot water was being used from the faucet that feeds the SMARTPOWER dispenser and this may be a factor for why the concentration of the dispensed sanitizing solution was detecting weak with the test strips. SMARTPOWER works best at a tepid/cool water temperature of 65 degrees F. The water temperature was adjusted to a cool temperature using the hot and cold faucets, the SMARTPOWER feed line of undiluted sanitizer was "jiggled" to ensure the chemical was siphoning properly, which resulted in the correct concentration range now being detected with the lactic acid/DDBSA test strips.

The green knife caddy was refilled and put back into use on the make line and all the in-use red sani pails checked for required concentration of the SMARTPOWER sanitizing solution. Only one other red sani pail needed refilling with fresh sanitizer.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		Again, an in-service meeting should be conducted to ensure all staff understands the required concentration range for their red sani pails, how to properly dispense the solution from the dispenser at the 3-comp sink and at the proper (cool) water temperature, and how to verify the concentration range (272-700 PPM DDBSA) using the test strips.		
4-601.11 Subway Subway		(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.	02/02/24	01/23/24
		Item(s): Food-contact surface(s) equipment Problem(s): Soiled Correction(s): Keep clean.		1/23/2024 1/23/2024
1/23/2024		Equipment food-contact surfaces and utensils shall be clean to sight and touch. Observed one of two digital food thermometers used to take food temperatures in the Subway operation stored soiled with dried food matter on the sensing area of the thermometer. Food contact surfaces of equipment (food thermometer) shall be cleaned and sanitized before and after use. A Subway worker cleaned the thermometer at the time of the inspection. Both thermometers were observed clean visually at the end of the inspection. Corrected.		
6-301.12 Dishwashing Are Dishwashing Are		Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels; (Pf) (B) A continuous towel system that supplies the user with a clean towel;(Pf) or (C) A heated-air hand drying device.(Pf) (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)	02/02/24	01/30/24
		Item(s): Sanitary hand drying provisions disposable, paper towels Location: hand wash sink(s) paper towel dispenser Problem(s): Not provided At hand sink Correction(s): Provide		1/30/2024 1/30/2024
1/23/2024		Each handwashing sink or group of adjacent handwashing sinks shall be provided with individual, disposable towels. The battery-driven paper towel dispenser at the hand wash sink in the dishwashing room was found inoperable at the time of the inspection. Someone had attempted to bypass the feed mechanism by feeding the roll paper towel through the front of the dispenser, but this is only effective when a single portion of paper towel is manually unrolled. Once the cover is closed and the manually fed section of paper towel is torn off, then the cover must be reopened and another section of paper towel pulled out past the cover. Until new (3) D-batteries are installed to allow the automatic feeding of paper towel to work, place a roll of paper towel at the hand sink for much easier use by tearing off pieces of paper towel for hand drying. Install (3) new D-batteries and ensure the dispenser will feed paper towel when the sensor is activated.		
1/30/2024		CORRECTED - Battery-driven paper towel dispenser at the hand wash sink in the dishwashing room is now operable and dispensing paper towels as needed.		

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

All priority/priority foundation violations have 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