

## 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.

**Ahmo's Gyros & Deli**  
**Pierpont Commons**  
**2101 Bonisteel Blvd.**  
**Ann Arbor, MI 48109**

**Person In Charge (PIC): Raed Madi**

**SFE 5081 081799 1/31/2024 10:00:00 AM**  
**Last Routine: 08/10/2023**

**Establishment Phone: (734) 673-6988**

**INSPECTION TYPE:**  
Routine Inspection

Manager Certified Yes  
License Posted Yes  
Antichoking Poster Yes  
CO2 Tanks Secured N/A

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 01/31/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### back kitchen area

3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria 02/10/24  
Priority Foundationspecified 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

1/31/2024 Observed 4"-8" deep metal food pans used to hold sliced/chopped hot cooked chicken and soups with plastic/metal lids on the pans, stacked on top of each other in a 2-door reach-in cooler in the back kitchen prep area. The PIC stated an employee that prepped the chicken said the inspector said cooling in this manner was acceptable, but there was a miscommunication. It was doubtful the pans of prepped chicken would cool rapidly per the Food Code parameters when cooled in the cooler as described above. While some of sliced/chopped cooked chicken was found slightly below 70 degrees in the pans in the reach-in cooler, this was a relatively small amount of chicken in a couple 4" pans, with the bulk of the prepped chicken in the 8" deep pans at close to 90 degrees.

The PIC stated he usually puts the hot, cooked, sliced/chopped chicken pieces in shallow 2" metal food pans and puts them in a reach-in freezer to rapidly cool, this was not the process

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**back kitchen area**

observed and followed at the time of today's routine inspection. The PIC immediately moved all the pans of the prepped chicken into a 3-door reach-in freezer to rapidly cool.

3-501.17 **Chronic** (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)  
(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):** In house prepared ready-to-eat potentially hazardous food(s)

**Location:** 2-door cooler(s)

**Problem(s):** Without date of consumption marking

**Correction(s):** Provide proper date marks as stated above.

1/31/2024 PH/TCS foods stored longer than 24 hours shall be date marked with a consumption/discard date no greater than seven days from preparation date.

Back Kitchen Area - Observed multiple in-house prepared potentially hazardous foods (e.g. sliced, cooked chicken, lentil soup, garlic sauce), specifically inside standing two-door reach-in cooler, without date marks.

Correct immediately by properly date marking foods that will be stored for longer than 24 hours and use within seven days. Any remaining food at the end of seven days shall be discarded.

For example, if PH/TCS food was prepared on 1/31/2024, then discard date would be 2/6/2024.

**Cook line area**

6-501.12 **Repeat** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 04/30/24  
Core (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

**Item(s):** Physical facilities/structures

**Problem(s):** Soiled

**Correction(s):** Keep clean.

1/31/2024 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Cook Line - Floor underneath and between fryers are soiled with food debris and grease accumulation/buildup (see attached photo).

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Cook line area**

them clean to sight and touch at all times.

**Dishwashing Area**

4-501.18 **Chronic** The wash, rinse, and SANITIZE solutions shall be maintained clean. 04/30/24  
Core

**Item(s):** Warewashing solutions

**Location:** 3-compartment sink(s)

**Problem(s):** Not clean

**Correction(s):** Keep clean

1/31/2024 Wash, rinse, and sanitize solutions shall be maintained clean.

Observed cloudy/soiled solutions inside wash and sanitize wells at the 3-compartment sink.

Correct as soon as possible by keeping sanitizing solutions clean at all times.

CORRECTED DURING THE ROUTINE INSPECTION - Solutions were drained and refilled in the wash and sanitize wells at the 3-compartment sink.

**Entire establishment**

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 02/09/24  
Priority Foundation

(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):** Food-contact surface(s)

**Problem(s):** Greasy

**Correction(s):** Keep clean.

1/31/2024 Food-contact surfaces of equipment shall be cleaned sanitized to sight and touch once they have become contaminated and/or soiled.

Observed the following food-contact surfaces of equipment throughout the establishment that are in need of cleaning:

1) Back Kitchen Area - Large 6'x3' synthetic cutting board, slicer, and immersion blade blender were soiled with old food debris (see attached photo).

Correct immediately by cleaning and sanitizing all food-contact surfaces of equipment to sight and touch once they have become contaminated and/or soiled.

3-305.11 FOOD shall be protected from contamination by storing the FOOD: 04/30/24

Core

(1) In a clean, dry location;

(2) Where it is not exposed to splash, dust, or other contamination; and

(3) At least 15 cm (6 inches) above the floor, unless otherwise approved.

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**Entire establishment**

**Item(s):** Food item(s) in storage

**Problem(s):** Exposed to dust, splash, or other contaminates

**Correction(s):** Store in protected manner.

1/31/2024 Keep foods safe from splash, debris, and other potential sources of contamination, and by storing foods at least 6 inches off the floor.

Observed the following areas throughout the establishment where foods were not protected:

1) Back Kitchen Area - Exposed foods (e.g. cooked chicken) stored on large 6'x3' synthetic cutting board are located underneath shelving unit with old encrusted food debris that may drip onto foods (see attached photo).

2) Coffee brewing products (e.g. filters, sugar) are stored in a stainless steel cabinet located in customer self-service area (see attached photo).

Correct as soon as possible by protecting foods from splash, debris, and other potential sources of contamination, and by storing foods at least 6 inches off the ground to protect them from contamination.

4-501.11 **Chronic** EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 04/30/24  
Core

**Item(s):** equipment

**Location:** hand wash sink(s) paper towel dispenser

**Problem(s):** Do not meet requirements of rule

**Correction(s):** Repair/replace to meet requirements of rule.

1/31/2024 Equipment shall be maintained in a state of good repair and condition.

While there are rolls of paper towels on top of the paper towel dispensers at the front and back hand washing sinks, the two wall-mounted paper towel dispensers were observed jammed/broken and unable to be opened for lack of the key to open them. This has necessitated the need to keep rolls of paper towels stored on top of the dispensers. While this technically meets the requirement to keep paper towels for hand drying at the hand sinks, the issue is the dispensers intended for paper towel storage and dispensing are unused and ignored for their intended purpose.

Repair or replace the wall mounted paper towel dispenser as both hand sink is they cannot be fixed or used. If they are still usable, keep a key or tool readily available in the food establishment that allows them to be opened for refilling paper towel when empty and/or to clear jams or other issues that might prevent them from dispensing paper towel as intended.

4-602.13 **Repeat** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 04/30/24  
Core

**Item(s):** Nonfood contact surface(s)

**Problem(s):** With accumulation of debris

**Correction(s):** Keep clean.

Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Entire establishment**

1/31/2024 to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

- 1) Back Kitchen - Area underneath large 6'x3' synthetic cutting board has old food debris.
- 2) Back Kitchen - Shelving located above large 6'x3' synthetic cutting board has encrusted food debris. See attached photo and 3-305.11 for more details.
- 3) Entire Establishment - Multiple cold-holding units had old food debris inside of them.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

**prep line**

3-501.16 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: 02/09/24

Priority

- (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)

**Item(s):** Cold food item(s)  
**Location:** 2-door reach-in cooler  
**Problem(s):** Stored above 41 degrees F  
**Correction(s):** Store below 41 degrees F.

1/31/2024 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) Preparation Line - Multiple vegetable items (e.g. sliced tomatoes), hummus, and various dressing were temping between 51-57 degrees F inside two-door reach-in cooler with top rail (located behind cook line). According to PIC, the PHF/TCS were prepared over four hours ago, therefore the decision was made to discard all of those PHF/TCS foods. PIC also mentioned that this specific cold-holding unit was recently worked on/repared, and repair company was called again today immediately upon our observations for additional service/repairs. PIC will notify us when those repairs have been made for additional follow up. Correct immediately by keeping PHF/TCS that are to be held cold at 41 degrees F or below at all times.

In the meantime, time as a public health control may be used, but those PHF/TCS foods must be visually time marked to indicate 4 hour mark from the time the PHF/TCS foods were taken out of refrigeration. At the end of the 4 hour mark of being out of temperature control, then the above PHF/TCS foods must either be used or discarded.

At this time, the decision was also made to temporarily halt all food service operations and preexisting placed orders were refunded until the above PHF/TCS foods were discarded, areas of the establishment, including food-contact surfaces of equipment, were properly cleaned and sanitized, and additional PHF/TCS were prepared and held cold at 41 degrees F or below.

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**prep line**

Additional follow up will be conducted later in the day to ensure these corrective action measures are being adhered to/followed.

1/31/2024

Upon follow up later in the day, PIC has placed ice in large hotel pans inside the two-door reach-in cold-holding unit and all PHF/TCS were at 41 degrees F or below. PIC is still aware to contact us once this cold-holding unit has been repaired for additional follow up.

4-501.11  
Core

EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

04/30/24

**Item(s):** equipment  
**Location:** 2-door cooler(s)  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

1/31/2024

Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

Two-door cooler with top rail (located behind the cook line) is not keeping PHF/TCS foods at 41 degrees F or below. In addition, both lids of top rail were left open. See 3-501.16 for more details.

Correct as soon as possible by repairing the above equipment items throughout the facility.

**Closing Comments:**

All priority/priority foundation violations shall be addressed/corrected immediately, which will be reinspected upon follow up. Core violations shall be addressed/corrected as soon as possible, which will be reinspected at the next inspection. PIC informed us that they will no longer be in operation after April 2024.

UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <http://ehs.umich.edu/campus-life-safety/food-safety/inspections/>

Person in charge (Name and Title)

Inspected By (Name and Title)




Nonda Mihas

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