

## 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.

**UMH PFANS B2**  
**UM Hospital B2**  
**1500 E. Medical Center Dr.**  
**Ann Arbor, MI 48109**  
**Person In Charge (PIC): Curtis Stevens**

**SFE 5081 029548 3/4/2024 01:00 pm**

**Establishment Phone: (734) 936-4102**

**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)	02/20/24	02/20/24
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Pots & Pans Ro Chlorine ppm pH<10 pH<8

Pots & Pans Roc	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)

<b>Item(s):</b>	Quaternary ammonia solution	02/20/2024
<b>Location:</b>	3-compartment sink sanitize compartment	02/20/2024
<b>Problem(s):</b>	Not immersed in A concentration specified on manufacturers label	

2/20/2024 The concentration of the quat-based chemical sanitizing solution in the sanitize compartment of the 3-compartment warewash sink was found at ~50 PPM at the time of the inspection when checked with quat test strips. The required concentration range is 150-400 PPM.

Correct immediately by increasing the concentration of the quat sanitizing solution in the sanitize sink by activating the electric dispensing pump to add undiluted quat sanitizer to the sink until a concentration range is verified with the quat test strips at 150-400 PPM.

CORRECTED DURING ROUTINE INSPECTION - The quat chemical dispensing pump was activated two additional times and allowed to dispense until the pump stopped running. The resulting concentration of the sanitizing solution in the sanitizing sink was verified at >150 PPM using the quat test strips.

RECOMMENDATION: Post a sign at this sink explaining how many pump cycles need to be run to dispense sufficient undiluted quat sanitizer in the sanitize compartment based on the full volume of sanitizing solution typically kept in this sink when it is in use. Always verify the correct concentration range with the quat test strips.

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	03/01/24	03/04/24
Production Area	(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		<p>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.</p> <p><b>Item(s):</b> Food-contact surface(s)  <b>Problem(s):</b> Soiled  <b>Correction(s):</b> Keep clean.</p>		03/04/2024 03/04/2024
	2/20/2024	THERE IS A SLIGHT AMOUNT OF MOLD IN THE ICE MACHINE. CLEAN THE ICE MACHINE TO REMOVE THE MOLD.		
	3/4/2024	CORRECTED - FOOD-CONTACT SURFACES OF EQUIPMENT, SPECIFICALLY INTERIOR OF ICE MACHINE, WERE CLEAN TO SIGHT AND TOUCH. INTERIOR OF ICE MACHINE HAD NO MOLD-LIKE ACCUMULATION/GROWTH.		
5-205.11 Receiving Area Receiving Area		<p>(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf)                      (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)</p> <p><b>Item(s):</b> Handwashing sink(s)  <b>Problem(s):</b> Not easily accessible Items stored In front of In front of  <b>Correction(s):</b> Remove items from handsink. Do not store items at handsink.</p>	03/01/24	02/20/24 02/20/2024 02/20/2024
	2/20/2024	<p>A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.</p> <p>Pallet with large piece of equipment (i.e. red MOW cart) was stored in front of the hand washing sink.</p> <p>Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.</p> <p>CORRECTED DURING ROUTINE INSPECTION - Pallet with large piece of equipment (i.e. red MOW cart) was moved to make the hand washing sink in the receiving area easily accessible.</p>		
6-301.12 Pots & Pans Ro Pots & Pans Roc		<p>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)</p> <p><b>Item(s):</b> Sanitary hand drying provisions disposable, paper towels  <b>Location:</b> hand wash sink(s) paper towel dispenser  <b>Problem(s):</b> Not provided At hand sink  <b>Correction(s):</b> Provide</p>	03/01/24	02/20/24 02/20/2024 02/20/2024
	2/20/2024	The paper towel dispensers at both hand sinks in the pots and pans room were found empty at the time of the inspection. One dispenser (clean side hand sink) had the cardboard core from the used-up paper towel roll inside the dispenser, while the other dispenser (dirty side hand sink) was found completely empty.		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		Correct immediately by installing new rolls of paper towels in both dispensers.		
		CORRECTED DURING ROUTINE INSPECTION - The PIC installed new rolls of paper towels in both dispensers at the time of the inspection.		
6-501.111 Dishroom Dishroom		The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: (A) Routinely inspecting incoming shipments of FOOD and supplies; (B) Routinely inspecting the PREMISES for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf) (D) Eliminating harborage conditions.	03/01/24	03/04/24
		<b>Item(s):</b> Pest(s) flies		03/04/2024
		<b>Problem(s):</b> Present in facility		03/04/2024
		<b>Correction(s):</b> Remove pests from facility.		
	2/20/2024	Drain/fruit flies were observed present in the dishwashing room in the far corner of the room where part of the food pulper/extractor used to reside. At the moment, a piece of broken/unused cooking equipment is being staged here awaiting removal to Property Disposition which was observed soiled with food matter, water/grease, and other residues, all of which is providing food, moisture, and harborage conditions for small drain/fruit flies.		
		Correct as quickly as possible by either/both cleaning this piece of broken/unneeded cooking equipment to remove all food soils, greasy accumulations, and other residues and/or having Property Disposition remove this piece of equipment from the kitchen as soon as possible to eliminate the harborage conditions for the flies.		
		The PIC stated this piece of broken cooking equipment is scheduled for removal by Property Disposition.		
	3/4/2024	CORRECTED - NO DRAIN/FRUIT FLIES OBSERED IN THE DISHWASHING ROOM. BROKEN/UNUSED COOKING EQUIPMENT HAS BEEN REMOVED FROM ESTABLISHMENT FOOTPRINT.		
6-501.111 mop closet mop closet		The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: (A) Routinely inspecting incoming shipments of FOOD and supplies; (B) Routinely inspecting the PREMISES for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf) (D) Eliminating harborage conditions.	03/01/24	03/04/24
		<b>Item(s):</b> Pest(s) flies		03/04/2024
		<b>Problem(s):</b> Present in facility With over loaded/loaded trapping devices		03/04/2024
		<b>Correction(s):</b> Remove pests from facility.		
	2/20/2024	The presence of insects shall be controlled to minimize their presence on the premise by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.		
		Observed several fruit flies present in the receiving area mop closet. Cider vinegar traps are being utilized in this space, however this trap appears to be overloaded. In addition, eliminate harborage conditions by cleaning mop sink and treating associated drain.		

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3/4/2024

ADDRESSED/CORRECTED - FRUIT FLIES STILL PRESENT IN RECEIVING AREA MOP CLOSET, HOWEVER FRUIT FLIES HAVE BEEN REDUCED. WORK WITH PEST MANAGEMENT TO FURTHER REDUCE FRUIT FLIES IN THIS AREA OF THE ESTABLISHMENT.

FURTHER RECOMMENDATIONS:

1) KEEP MOP CLOSET DOOR CLOSED WHEN NOT ACTIVELY IN USE TO AVOID POTENTIAL CONTAMINATION.

2) CLEAN FLOOR SCRUBBING MACHINE REGULARLY (AT LEAST AFTER EACH USE) THAT IS STORED INSIDE THIS MOP CLOSET AND KEEP WATER RESORVOIR EMPTY WHEN NOT IN USE TO AVOID HARBORAGE CONDITION(S).

6-501.111 Pots & Pans Ro Pots & Pans Roc	The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: (A) Routinely inspecting incoming shipments of FOOD and supplies; (B) Routinely inspecting the PREMISES for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf) (D) Eliminating harborage conditions.	03/01/24	03/04/24
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**Item(s):** Pest(s) flies  
**Problem(s):** Present in facility  
**Correction(s):** Remove pests from facility.

03/04/2024  
03/04/2024

2/20/2024

A large number of drain/fruit flies were observed present, predominantly, in the area of the pots and pans room where soiled dishware are staged and begin the cleaning process. This part of the pots and pans room also has a food pulper/grinder and is where a large light-green food composting bin is kept to allow for the disposal of food wastes for composting. To be expected, this area of the pots and pans room tends to be wet and food soils find their way onto the floor and into a trough drain where sheet pans, etc., are loaded into the pan rack washer. There is also a de-carbonizing unit staged here and small blue wire storage shelf adjacent to the hand washing sink that become soiled with food debris and/or other clutter. The resulting conditions are an ideal environment to attract and harbor these small flies. A new apple cider vinegar fly trap had been recently added to the top of the paper towel dispenser at an attempt to reduce and control the presence of flies.

Correct immediately keeping this part of the pots and pans room as free of food matter, debris, liquid food wastes, and dry as possible. Schedule a campus pest control operator to apply additional controls for flies and monitor for effectiveness at reducing the presence of flies. Frequently change/empty the large food composting bin and the smaller container that catches ground-up food wastes from the pulper/extractor. Do not allow the food composting containers to sit with food wastes in them uncovered, for long periods of time, and/or overnight.

The PIC assigned two staff coming on shift at the time of the inspection to start cleaning this part of the soiled dishware end of the pots and pans room to remove as much food matter, soils, and debris from the floor and trough drain in front of the pan rack washer to reduce/eliminate a source of food and water for the flies.

3/4/2024

CORRECTED - FLY ACTIVITY WAS GREATLY DIMINISHED IN POTS AND PANS ROOM.

**Closing Comments:**

Priority/priority foundation violations have been addressed/corrected.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)



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

Inspected By (Name and Title)



Nonda Mihos