

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.

Maize & Blue Cupboard
Betsy Barbour Residence Hall
420 S. State St.

SFE 5081 127472 11/1/2023 3:15:00 PM
Last Routine: 05/08/2023

ZIP CODE NOT FOUND

Person In Charge (PIC): Julia Blike

Establishment Phone: 734-699-4181

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 11/01/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	05/01/24
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Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

11/1/2023 Equipment shall be maintained in a state of good repair.

Observed preparation table has collapsed, specifically on bottom surface, which does not allow foods or other items to be stored at least 6 inches off the ground.

Correct as soon as possible by repairing (or replacing) preparation table.

Self-Service Area

3-306.13 Priority	(A) Except as specified, raw, unPACKAGED animal FOOD, such as beef, lamb, pork, POULTRY, and FISH may not be offered for CONSUMER self-service. (P) (B) CONSUMER self-service operations for READY-TO-EAT FOODS shall be provided with suitable UTENSILS or effective dispensing methods that protect the FOOD from contamination. (Pf) (C) CONSUMER self-service operations such as buffets and salad bars shall be monitored by FOOD EMPLOYEES trained in safe operating procedures. (Pf)	11/10/23
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Item(s): Utensil(s)
Problem(s): Not provided
Correction(s): Provide.

11/1/2023 Appropriate dispensing utensils or single-service gloves shall be provided for ready-to-eat foods, specifically at customer self-service two-door reach-in produce cooler.

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

3-305.11 Core		FOOD shall be protected from contamination by storing the FOOD: (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.	05/01/24	
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Item(s): Food item(s) in storage**Problem(s):** Stored on floor or less than 6 inches above floor**Correction(s):** Store at least 6 inches above the floor.

11/1/2023		Keep foods safe from splash, debris, and other potential sources of contamination, and by storing foods at least 6 inches off the floor.		
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Observed multiple boxes of food items stored directly on the ground inside storage room.

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.

6-501.12 Core		(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	05/01/24	
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Item(s): Physical facilities/structures**Problem(s):** Not clean**Correction(s):** Keep clean

11/1/2023		Physical facilities shall be maintained clean to sight and touch.		
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Storage room is in need of organization.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Walk-in Cooler

4-602.13 Core		NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	05/01/24	
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Item(s): Nonfood contact surface(s)**Problem(s):** With accumulation of debris**Correction(s):** Keep clean.

11/1/2023		Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.		
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Walk-in cooler fan guards have debris accumulation on them. Work with maintenance to facilitate safe removal of the fan guards before cleaning them to sight and touch.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and

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Walk-in Cooler

touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

Closing Comments:

Priority violation shall be addressed/corrected immediately, which will be reinspected upon follow within 7-10 days. Core violations shall be addressed/corrected as soon as possible, which will be reinspected at the following routine inspection.

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.