

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 11/10/2023 12:30 pm

ZIP CODE NOT FOUND

Person In Charge (PIC): Kelly O'Mara

Establishment Phone: 734-699-4181

INSPECTION TYPE:

Follow Up Critical

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

3-306.13		(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)	11/01/23	11/10/23
Self-Service Are		(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)		
Self-Service Are:		(C) CONSUMER self-service operations such as buffets and salad bars shall be monitored by FOOD EMPLOYEES trained in safe operating procedures. (Pf)		
		Item(s): Utensil(s)		11/10/2023
		Problem(s): Not provided		11/10/2023
		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.		
	11/10/2023	CORRECTED - After discussions with Jennifer Nord (EHS), Kelly O'Mara (PIC, M Dining), and Rachel Christensen (M Dining), decision was made to use combination of twist ties/rubber bands or single-use bags to portion produce in order to reduce potential sources of contamination when handles by customers.		
3-305.11		FOOD shall be protected from contamination by storing the FOOD:	05/01/24	11/10/23
Storage Room	(1)	In a clean, dry location;		
Storage Room	(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.		
		Item(s): Food item(s) in storage		11/10/2023
		Problem(s): Stored on floor or less than 6 inches above floor		11/10/2023
		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.		
		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		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		from contamination.		
11/10/2023		CORRECTED - All foods and boxes were stored at least 6 inches off the ground inside storage room.		
4-602.13		NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	05/01/24	11/10/23
Walk-in Cooler				
Walk-in Cooler		<p>Item(s): Nonfood contact surface(s)</p> <p>Problem(s): With accumulation of debris</p> <p>Correction(s): Keep clean.</p>		11/10/2023 11/10/2023
11/1/2023		<p>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.</p> <p>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.</p> <p>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.</p>		
11/10/2023		CORRECTED - Walk-in cooler fan guards were clean to sight and touch upon follow-up.		
6-501.12		(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.	05/01/24	11/10/23
Storage Room				
Storage Room		(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.		
		<p>Item(s): Physical facilities/structures</p> <p>Problem(s): Not clean</p> <p>Correction(s): Keep clean</p>		11/10/2023 11/10/2023
11/1/2023		<p>Physical facilities shall be maintained clean to sight and touch.</p> <p>Storage room is in need of organization.</p> <p>Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.</p>		
11/10/2023		CORRECTED - Storage room was cleaned and organized upon follow-up.		

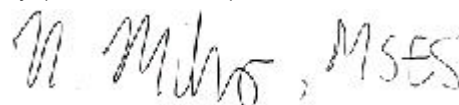
Closing Comments:

Priority violation 3-306.13 was addressed/corrected. Remaining core violations shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihos