

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.

Lurie Engineering Center
Lurie Engineering Center
1221 Beal

SFE 5081 029612 4/22/2024 1:00:00 PM
Last Routine: 11/2/2023

ZIP CODE NOT FOUND

Person In Charge (PIC): Steve Stanley

Establishment Phone: (734) 647-7039

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 4/22/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

4-501.110 (A) The temperature of the wash solution in spray type warewashers that use hot water 05/21/24
Priority Foundation to SANITIZERS may not be less than:

- (1) For a stationary rack, single temperature machine, 74°C (165°F);(Pf)
- (2) For a stationary rack, dual temperature machine, 66°C (150°F); (Pf)
- (3) For a single tank, conveyor, dual temperature machine, 71°C (160°F);(Pf) or
- (4) For a multitank, conveyor, multitemperature machine, 66°C (150°F).(Pf)
- (B) The temperature of the wash solution in spray-type warewashers that use chemicals to SANITIZE may not be less than 49°C (120°F). (Pf)

Item(s): Dish machine wash solution temperature

Location: dish machine(s)

Problem(s): Less than 150 degrees F For hot water sanitizing machine Stationary rack, dual temperature Stationary rack, dual temperature

4/22/2024 Wash machine temperature shall be at least 150 degrees for hot water sanitizing machine.

Observed wash temperature ranging between 120-125 degrees F.

Correct by repairing/servicing machine to achieve wash tempertaure of at least 150 degrees F.

4-501.112 In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as 05/21/24
Priority Foundation it enters the manifold may not be more than 194 F, or less than 165 F for stationary rack machines or 180 F for all other machines to assure proper sanitizing of utensils.
(Pf)

Item(s): Dish machine final rinse temperature

Location: dish machine(s)

Problem(s): Less than 180 degrees F

Correction(s): Repair to provide temperature stated above.

4/22/2024 The water temperature of the final rinse for a high temperature sanitizing machine shall not be

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Kitchen

less than 180 F.

Observed final rinse cycle temperature less than 180 degrees F at the dish machine.

Correct by repairing/servicing dish machine to have final rinse cycle temperature of at least 180 F. In the meantime, 3-compartment sink shall be used for manual washing, rinsing, and sanitizing of any equipment, wares, and utensils.

4-903.11 Core		Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.	10/01/24	
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Item(s): Clean equipment/utensil(s)

Location: ice machine

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

Correction(s): Store in protected manner.

4/22/2024		Clean utensils, equipment and single-service items shall be stored in approved manner/location that protects them from splash, debris, and other potential contaminants.		
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Observed ice scoop stored on top of ice machine, which had dust accumulation/buildup (see attached photo).

Correct by relocating and storing clean utensils, equipment, and single-service items in an approved manner/location to be protected from splash, debris, and other potential contaminants. Recommend installation of hook for ice scoop to be hung between uses.

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.	10/01/24	
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Item(s): Physical facilities/structures floors

Problem(s): Not clean

Correction(s): Keep clean

4/22/2024		Physical facilities shall be maintained clean to sight and touch.		
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Ice machine drain line appears to have mold-like accumulation/buildup (see attached photo).

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

Closing Comments:

Kitchen was not in use and PIC was not present during routine inspection, therefore no signature was acquired.

Priority/priority foundation violations shall be addressed/corrected as soon as possible and require follow up within 10 days.

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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.