

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 4/26/2024 12:00:00 PM
Last Routine: 11/1/2023

ZIP CODE NOT FOUND

Person In Charge (PIC): Cynthia Fout

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 4/26/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)	04/26/24
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Item(s):	Working containers-toxics sanitizer	4/26/2024
Problem(s):	Not labeled as to content	4/26/2024
Correction(s):	Label all containers as to content.	

4/26/2024	Working containers of chemical/toxic materials shall be labeled with their common name.	
	Observed two bottles with clear solution labeled, "Sanitizing Solution", which was located above the 3-compartment sink (see attached photo). PIC was unsure what sanitizer was in the bottles. I observed no sanitizer residual (i.e. 0 ppm) after spraying chlorine, quaternary ammonia, and lactic acid/DDBSA test strips.	
	Correct immediately by labeling all chemical bottles with common name (e.g. cleaner, sanitizer, degreaser, etc.)	
	CORRECTED - Kelly O'Mara stated that operation does not use these chemicals and has since removed them from the licensed establishment.	

7-202.11	(A) Only those POISONOUS OR TOXIC MATERIALS that are required for the operation and maintenance of a FOOD ESTABLISHMENT, such as for the cleaning and SANITIZING of EQUIPMENT and UTENSILS and the control of insects and rodents, shall be allowed in a FOOD ESTABLISHMENT. (Pf)	04/26/24
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	(B) Paragraph (A) of this section does not apply to PACKAGED POISONOUS OR TOXIC MATERIALS that are for retail sale.	
Item(s):	Unnecessary toxic items	4/26/2024
Problem(s):	Present in facility Dishwash area	4/26/2024

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

Correction(s): Remove from facility/premises.

4/26/2024		Observed bottle of Oxivir Tb located above the 3-compartment sink (see attached photo). Oxivir Tb is not an approved sanitizer in the food code and is intended to be used in healthcare settings.		
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CORRECTED - Kelly O'Mara stated that Oxivir Tb will be given to custodian.

Closing Comments:

Priority foundation violations were addressed/corrected.

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.