

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.

Mary Markley Dining **SFE 5081 029145 4/26/2024 10:30 am**
Mary Markley Hall
1503 Washington Heights
ZIP CODE NOT FOUND
Person In Charge (PIC): Sanjay Chowdhury **Establishment Phone: (734) 764-1151**

INSPECTION TYPE:

Follow Up Critical

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

3-501.16		Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	04/05/24	04/05/24
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Item(s): Hot food item(s) 04/05/2024
Problem(s): Stored below 135 degrees F 04/05/2024
Correction(s): Store above 135 degrees F.

4/5/2024 Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.

Observed chili ranging from 105-120 degrees F in hot-holding unit in the main serving area of the dining hall. Temperature log showed that chili had been cooked to 182 degrees F earlier in the day (see attached photo), however SmartSense checklist noted that chili was temped at 120 degrees F and reheated once already earlier in the lunch service as a corrective action. Water level in hot-holding well was low and temperature dial was set to '5" at the time of routine inspection.

Correct immediately by holding potentially hazardous foods at 135 degrees F or above.

CORRECTED DURING ROUTINE INSPECTION - Given that the chili had been cooked in the last four hours, pan of chili was pulled from the hot-holding unit on the serving line in the dining hall and reheated to 165 degrees F in the kitchen before being placed in a hot-holding unit to be served at another time. In the meantime, another pan of chili that was already at 135 degrees F was placed back into the hot-holding unit on the serving line in the dining hall. Temperature dial was also raised on this specific hot-holding unit.

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)	04/15/24	04/26/24
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Item(s): Working containers-toxics cleaner 04/26/2024
Location: 3-compartment sink(s) 04/26/2024

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		<p>Problem(s): Not labeled as to content</p> <p>Correction(s): Label all containers as to content.</p>		
4/5/2024		<p>Chemical/toxic materials, such as cleaners, shall be labeled with their common name.</p> <p>Observed unlabeled block of Ecolab SMARTPOWER™ presoak cutlery/flatware being stored on stainless steel shelving unit located above 3-compartment sink in the pots/pans washing area of the kitchen. It appears that this chemical is intended to be used in a chemical dispensing unit. Continue to work with Ecolab to have this installed if one is not already installed within the establishment.</p> <p>Correct immediately by labeling all chemical/toxic materials, including cleaners, once out of their original container/packaging with common name (e.g. presoak).</p>		
4/26/2024		<p>CORRECTED - Block of Ecolab SMARTPOWER™ presoak cutlery/flatware is now appropriately housed in chemical dispensing unit where it is used in the dish washing area (see attached photo).</p>		
4-601.11 Pots & Pans Wash Pots & Pans Wash		<p>(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)</p> <p>(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.</p> <p>(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</p>	07/04/24	04/26/24
		<p>Item(s): Non-food contact surface(s) shelves</p> <p>Location: 3-compartment sink</p> <p>Problem(s): Soiled</p> <p>Correction(s): Keep clean.</p>		04/26/2024 04/26/2024
4/5/2024		<p>Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.</p> <p>Observed blue residue surrounding block of Ecolab SMARTPOWER™ presoak cutlery/flatware, which was being stored on stainless steel shelving surface above 3-compartment sink (see attached photo).</p> <p>Correct as soon as possible by cleaning stainless steel surface to sight and touch. Recommended to PIC that block of Ecolab SMARTPOWER™ presoak cutlery/flatware shall be stored between uses in an alternative manner to prevent potential contamination and soap scum accumulation/buildup, such as utilizing hotel pan.</p>		
4/26/2024		<p>CORRECTED - Stainless steel shelving (located above 3-compartment sink) has been cleaned to sight and touch.</p>		
4-903.11 Kitchen Kitchen		<p>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.</p>	10/01/24	04/26/24
		<p>Item(s): Clean equipment/utensil(s)</p> <p>Problem(s): Exposed to dust, splash, or other contaminates Not covered</p> <p>Correction(s): Store in protected manner.</p>		04/26/2024 04/26/2024

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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4/5/2024		Clean utensils, equipment and single-service items shall be stored in approved manner/location that protects them from splash, debris, and other potential contaminants. Observed large mixing utensils for steam jacketed kettles stored on top of ventilation hood where they are exposed to debris, dust, and grease accumulation/buildup (see attached photo). Correct as soon as possible 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.		
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4/26/2024		CORRECTED - Large mixing utensils have been moved to be stored in a dry food storage bin next to steam jacketed kettles, which protects them from debris, dust, and other potential sources of contamination (see attached photo).		
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Closing Comments:

All priority/priority foundation violations have been addressed/corrected.

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihas