

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 5/8/2024 10:00 am

ZIP CODE NOT FOUND

Person In Charge (PIC): Steve Stanley

Establishment Phone: (734) 647-7039

INSPECTION TYPE:

Follow Up Critical

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

4-501.110		(A) The temperature of the wash solution in spray type warewashers that use hot water 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)	05/21/24
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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.
5/8/2024	Dish machine wash temperature was still below 150 degrees F.

4-501.112		In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as 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)	05/21/24
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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 less than 180 F. Observed final rinse cycle temperature less than 180 degrees F at the dish machine.
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Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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.

5/8/2024

Dish machine wash temperature was still below 180 degrees F.

Closing Comments:

PIC was not present during routine inspection, therefore no signature was acquired.

3-compartment sink was found to have low water pressure on the hot water side upon follow up, which was also documented by Ecolab representative, Tim Mendenhall (see attached email string).

Additional follow up is needed for the items mentioned in this report.

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