

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.

UM Hospital Cafeteria
UM Hospital
1500 E. Medical Center Dr.
ZIP CODE NOT FOUND

SFE 5081 028958 5/9/2024 10:30:00 AM
Last Routine: 11/9/2023

Person In Charge (PIC): Thomas Sheppard

Establishment Phone: (734) 936-5100

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	No

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 5/9/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

4-501.110 (A) The temperature of the wash solution in spray type warewashers that use hot water 05/19/24
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

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

5/9/2024 Wash solution temperature must reach minimum of 150 degrees F for a stationary rack, dual temperature machine.

Dish Machine Area - Large Champion dish machine is down. According to PIC, wash temperature is not reaching 150 degrees F. In the meantime, dishes and other wares are being washed, rinsed, and sanitized in either the small Champion dish machine or the 3-compartment sink until the large Champion dish machine can be repaired.

Correct immediately by adjusting/repairing warewash machine to achieve wash solution temperature of at least 150 degrees F.

Entire establishment

4-501.11 **Chronic** EQUIPMENT shall be maintained in a state of repair and condition that meets the 11/01/24
Core requirements of the code.

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

Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

5/9/2024 Equipment shall be maintained in a state of good repair.

Observed the following equipment items that are in need of repair:

1) Excessive ice accumulation inside walk-in freezer (located on line 2) along with a cracked fan guard on the left (see attached photo).

2) Line 3 - Gaskets on standing two-door cooler (where pizza items are held) are not sealing properly.

Correct as soon as possible by repairing/replacing the above items.

6-501.11 **Chronic** PHYSICAL FACILITIES shall be maintained in good repair. 11/01/24
 Core

Item(s): Physical facilities
Problem(s): In poor repair
Correction(s): Repair/replace.

5/9/2024 Establishment shall be maintained in a state of good repair.

Observed the following items throughout the establishment that are in need of repair/replacement

1) Line 2 - Walk-in freezer has excessive ice accumulation.

2) Several broken tiles observed, specifically at the walk-in freezer entrance on line 2 and in the basement (floor B2) walk-in cooler (see attached photo).

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 11/01/24
 Core

(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures
Problem(s): Not clean
Correction(s): Keep clean

5/9/2024 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Retail Dry Goods Storage Room - Multiple prepackaged food items were found on the floor, specifically underneath dunnage racks.

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

2) B2 Walk-in Freezer - Miscallenous items (e.g. scale, packaging waste) and food debris were found on the floor.

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

Line #4

3-305.11 Core	FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (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.	05/09/24
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Item(s):	Food item(s) in storage	5/9/2024
Problem(s):	Stored on floor or less than 6 inches above floor	5/9/2024
Correction(s):	Store at least 6 inches above the floor.	

5/9/2024	Cambros of wrap sandwiches were being stored directly on the floor at aMa Bistro station. CORRECTED DURING ROUTINE INSPECTION - aMa Bistro employee moved cambros to be stored at least 6 inches off the ground to protect them from potential sources of contamination.
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Main Kitchen

3-501.17 Priority Foundation	(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf) (B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)	05/19/24
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A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s):	Commercially processed ready to eat potentially hazardous food(s)
Problem(s):	Improperly date marked Longer than 7 days stored at 41 degrees f After opening After opening
Correction(s):	Provide proper date marks as stated above.

5/9/2024	A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed.
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A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used.

Observed hard boiled eggs that were out of their commerical container with a discard date

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Main Kitchen

greater than 7 days from the date it was taken out of its commerical containers.

Correct immediately by establishing and adhering to a date marking process that does not exceed 7 days from the date those TCS food items were taken out of their commercial packaging.

5/9/2024 Tray of sausage egg sandwiches were date marked 8/9/2024-8/11/2024, which are future dates.

CORRECTED DURING ROUTINE INSPECTION - I spoke with employee who prepped this food item and incorrect dates were accidentally labeled. Employee redated tray of sausage egg sandwiches with the correct preparation and discard dates (i.e. 5/9/2024-5/11/2024).

Closing Comments:

New SodaStream system was being installed in the "Automated Eats" section at the time of routine inspection. CO2 tank for the machine needs to be chained (see attached photos).

Guest restaurants: Ginger Deli (Line 1), aMa Bistro (Line 4), and Sabroso (Line 4).

Priority/priority foundation violations shall be addressed/corrected as soon as possible, which require follow up within 10 days. If additional time is needed to address/correct a priority/priority foundation violation, please reach out to me as soon as possible.

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)



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

Nonda Mihas