University of Michigan EH&S Ann Arbor, MI 48109-1010 (734)647-1142

FOOD ESTABLISHMENT INSPECTION REPORT

SFE

5081

029612

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

ZIP CODE NOT FOUND

Person In Charge (PIC): Steve Stanley Establishment Phone: (734) 647-7039

INSPECTION TYPE:

Follow Up Critical

Repeat Violation Description/Remarks/Correction Schedule Category

Correct By

6/25/2024

Corrected

Corrected

4-501.110

Kitchen

(A) The temperature of the wash solution in spray type warewashers that use hot water Kitchen to SANITIZERS may not be less than:

06/25/24 05/21/24

08:30 am

(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 06/25/2024 06/25/2024

Location: dish machine(s)

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

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.

6/25/2024

CORRECTED - Wash temperature on dish machine is achieving a minimum temperature of at least 150 degrees F as evidenced by ThermoWorks DishTemp® - Plate-simulating Dishwasher Thermometer.

(Pf)

4-501.112

Kitchen Kitchen

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.

05/21/24 06/25/24

06/25/2024

06/25/2024

Item(s): Dish machine final rinse temperature

Location: dish machine(s)

Less than 180 degrees F Problem(s):

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

SFE 5081 029612 Lurie Engineering Center

6/25/2024 08:30 am

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
4/22/2024		The water temperature of the final rinse for a high temperature sanitizing machine shalless than 180 F.	I not be	
		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 F. In the meantime, 3-compartment sink shall be used for manual washing, rinsing, ar sanitizing of any equipment, wares, and utensils.		
5/8/20 6/25/2		Dish machine wash temperature was still below 180 degrees F.		
5, 25, 252 T		CORRECTED - Rinse temperature on dish machine is achieving a minimum temperatule least 180 degrees F as evidenced by heat sensitive tape and ThermoWorks DishTempPlate-simulating Dishwasher Thermometer.		

Closing Comments:

Facility now has hot water after boiler repair and is approved for use.

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