

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.

Kirkland & Ellis Cafe Law School 625 S. State Street ZIP CODE NOT FOUND Person In Charge (PIC): Terri Martelle	SFE 5081 070901	9/4/2024 10:00:00 AM Last Routine: 3/14/2024															
<table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">INSPECTION TYPE:</td> <td style="width: 20%;">Establishment Phone:</td> <td style="width: 30%;"></td> </tr> <tr> <td>Routine Inspection</td> <td>Manager Certified</td> <td style="text-align: right;">Yes</td> </tr> <tr> <td></td> <td>License Posted</td> <td style="text-align: right;">Yes</td> </tr> <tr> <td></td> <td>Antichoking Poster</td> <td style="text-align: right;">Yes</td> </tr> <tr> <td></td> <td>CO2 Tanks Secured</td> <td style="text-align: right;">Yes</td> </tr> </table>			INSPECTION TYPE:	Establishment Phone:		Routine Inspection	Manager Certified	Yes		License Posted	Yes		Antichoking Poster	Yes		CO2 Tanks Secured	Yes
INSPECTION TYPE:	Establishment Phone:																
Routine Inspection	Manager Certified	Yes															
	License Posted	Yes															
	Antichoking Poster	Yes															
	CO2 Tanks Secured	Yes															

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 9/4/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

2-301.14 Priority	<p>FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES (P) and:</p> <p>(A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (P)</p> <p>(B) After using the toilet room; (P)</p> <p>(C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2-403.11(B); (P).</p> <p>(D) Except as specified in ¶ 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (P)</p> <p>(E) After handling soiled EQUIPMENT or UTENSILS; (P)</p> <p>(F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (P)</p> <p>(G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; (P)</p> <p>(H) Before donning gloves for working with FOOD; (P) and</p> <p>(I) After engaging in other activities that contaminate the hands. (P)</p>	09/04/24
----------------------	---	----------

Item(s):	Employee(s)	9/4/2024
Location:	hand wash sink(s)	9/4/2024
Correction(s):	Hands shall be washed with hot water and soap for at least 20 seconds after contamination.	

9/4/2024 Food employees shall wash their hands after any point where potential contamination may have occurred. Food employees shall also wash their hands before donning food service gloves when working with food to prevent contamination.

Observed both hand washing sinks had dry sink basins. In addition, hand washing sink in the kitchen did not have any paper towels.

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - I discussed the importance of hand washing, specifically before any food preparation occurs, and instructed all food service

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

Entire establishment

employees to properly wash hands before resuming any food preparation.

3-501.15 Priority Foundation		(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled: (1) Placing the FOOD in shallow pans; (Pf) (2) Separating the FOOD into smaller or thinner portions; (Pf) (3) Using rapid cooling EQUIPMENT; (Pf) (4) Stirring the FOOD in a container placed in an ice water bath; (Pf) (5) Using containers that facilitate heat transfer; (Pf) (6) Adding ice as an ingredient; (Pf) or (7) Other effective methods. (Pf) (B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD.		09/04/24
---------------------------------	--	---	--	----------

Item(s): Food item(s) cooled

Problem(s): Improperly In large container

Correction(s): Utilize long, shallow pans.

9/4/2024

9/4/2024

9/4/2024		Food shall be cooled using appropriate methods such as using ice wands, ice baths, or uncovered thin, metal sheet trays/hotel pans. Observed cook transfer large batch of cooked chorizo to a large, covered hotel pan to cool. Correct by using appropriate methods as described above to ensure that food is cooled within the proper time frame. ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Large batch of chorizo was transferred from large, covered hotel pan and spread out onto a sheet tray to facilitate cooling.		
----------	--	---	--	--

4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.		12/03/24
------------------	--	---	--	----------

Item(s): equipment

Problem(s): In poor repair

Correction(s): Repair/replace.

9/4/2024		Equipment shall be maintained in a state of good repair.		
----------	--	--	--	--

Observed the following equipment items in need of repair:

1) Garbage disposable is inoperable. According to PIC, work order has been submitted and garbage disposal is in the process of being replaced.

2) Undercounter three-door reach-in True cooler (located along front line) is not operational. Work order has been submitted.

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

Entire establishment

Correct as soon as possible by repairing the above equipment items throughout the facility.

Front Line

3-501.16 Priority		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)		09/04/24
----------------------	--	--	--	----------

Item(s): Cold food item(s)

9/4/2024

Problem(s): Stored above 41 degrees F

9/4/2024

Correction(s): Store below 41 degrees F.

9/4/2024		Potentially hazardous (PH)/time and temperature-controlled (TCS) foods for safety being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.		
----------	--	--	--	--

Prepared cold brew coffee product was at ambient temperatures (ranging from 70-72 degrees F) in beverage dispenser on front countertop. According to PIC, cold brew coffee is prepared daily by steeping coffee grounds in water and kept in cold-holding unit for at least 12 hours before removing coffee grounds. The FDA considers prepared cold brew coffee a TCS food unless documentation (e.g. product assessment) can be provided, reviewed, and approved by the local regulatory authority, therefore prepared cold brew coffee must be held under refrigeration at 41 degrees F or below at all times.

Alternately, time as a public health control may be used, but potentially hazardous foods must be visually time marked to indicate 4 hour mark from the time the potentially hazardous food items were taken out of refrigeration. At the end of the 4 hour mark of being out of temperature control, then the above foods must either be used or discarded. Additionally, written procedures must be provided that includes directions how to properly use time as a public health control and which potentially hazardous foods it will be used for.

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - PIC stated that prepared cold brew coffee is usually held at 41 degrees F or below in undercounter three-door reach-in True cooler, which not functioning properly at the time of inspection (see violation 4-501.11 for additional details). Cold brew coffee was time marked from the time it was taken out of temperature control (i.e. 9:15 am) and will be discarded at the 4-hour mark (i.e. 1:15 pm).

Kitchen

6-301.12 Priority Foundation		Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels; (Pf) (B) A continuous towel system that supplies the user with a clean towel;(Pf) or (C) A heated-air hand drying device.(Pf) (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)		09/04/24
---------------------------------	--	--	--	----------

Item(s): Sanitary hand drying provisions disposable, paper towels

9/4/2024

Location: hand wash sink(s)

9/4/2024

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

Kitchen

Problem(s): Not provided At hand sink

Correction(s): Provide

9/4/2024

Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.

Observed no paper towels provided at hand washing sink in the kitchen.

Correct immediately by supplying paper towels to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying. In addition, paper towels must be conveniently located for employees to dry hands.

CORRECTED DURING ROUTINE INSPECTION - Paper towels were provided and supplied at the kitchen hand washing sink.

Closing Comments:

Always Food Safe Food Protection Manager Certification - Terri Martelle (Date Completed: 5/9/2024)

Shalimar is a guest restaurant at this location every Tuesday from 11:00 am - 1:00 pm.

Continue utilizing cold and hot-holding temperature log(s). In addition, recommend addition of cooling log to track foods throughout the cooling process in order to ensure that all cooling parameters (per the Food Code) are met within the proper time frame.

Priority/priority foundation violations were addressed/corrected during the routine inspection, therefore no additional follow up is needed at this time. Remaining core violation shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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.