

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.

Rackham 4th Floor Kitchen
Rackham Graduate School
915 E. Washington
ZIP CODE NOT FOUND

SFE 5081 066752 9/19/2024 12:00 pm

Person In Charge (PIC): Susan Campos

Establishment Phone: (734) 615-1995

INSPECTION TYPE:

Follow Up Critical

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

4-501.114		A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	08/25/24	09/19/24
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Dishwashing Area Chlorine ppm pH<10 pH<8

	Chlorine	ppm	pH<10	pH<8
	25	120 F	120 F	
	50	100 F	75 F	
	100	55 F	55 F	

Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

Item(s): Chlorine solution concentration 09/19/2024

Problem(s): Below 50 ppm 09/19/2024

Correction(s): Provide correct concentration as stated above.

7/26/2024 A warewash machine shall produce a sanitizing concentration that is the appropriate concentration.

Observed 0 ppm of chlorine at chemical dish machine that utilizes Ecolab Eco-San for sanitizing.

Correct immediately by repairing or adjusting equipment to produce a sanitizing solution that is an appropriate concentration. For chlorine, concentration should be between 50-100 ppm. Use test strips on daily basis to ensure each warewash machine is reaching those concentration targets.

Failure to repair this immediately may result in temporary closure of the kitchen due to not having an effective means of sanitization for dishwares and utensils.

9/19/2024

CORRECTED - Dish machine has been repaired/serviced and chlorine concentration is between 50-100 ppm.

5-202.13		An air gap between the water supply inlet and the flood level rim of the PLUMBING	08/25/24	09/19/24
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Dishwashing Area FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch. (P)

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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		Item(s): Air gap between drain line and flood rim of receiving drain		09/19/2024
		Problem(s): Not provided		09/19/2024
		Correction(s): Provide.		09/19/2024

7/26/2024 An air gap of at least one inch shall be provided between the water supply outlet and flood rim of floor sink

Observed no air gap (only air break) between water supply outlet and flood rim of floor sink at the dish machine (see attached photo). In addition, dish machine is producing excessive amount of foaming agent when in use, which is overwhelming the floor sink (see attached photo).

Correct by providing air gap of at least one inch between the water supply outlet and floor rim of floor sink where dish machine waste water discharges.

9/19/2024

CORRECTED - Appropriate air gap is present where dish machine wastewater discharges into the floor sink.

5-205.15 Prep Area Prep Area		A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; (P) and (B) Maintained in good repair.	07/26/24	09/19/24
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		Item(s): Plumbing system drain line(s)		09/19/2024
		Problem(s): Not maintained		09/19/2024
		Correction(s): Maintain in good repair		

7/26/2024 The system shall be maintained in a state of good repair.

Observed the following plumbing issues in the kitchen:

1) The two-compartment sink has multiple signs stating that it is "out of order" (see attached photo). According to PIC, sink is out of order due to garbage disposal that is in need of repair. PIC stated that they spoke with construction services approximately 10 days ago and that they will be servicing/repairing the garbage disposal.

2) Dump/preparation sink drains directly onto the ground (see attached photo). Secure joint on receiving line drain for receiving drain line to be secured in place while dump/preparation sink is in use.

Correct as soon as possible by repairing the above plumbing items.

9/19/2024

CORRECTED - Garbage disposal has been repaired. In addition, dump/preparation sink drain line has been repaired to aid flow of wastewater into the receiving drain line that is appropriately air-gapped and prevent flooding.

Closing Comments:

Kitchen was not currently in use, therefore PIC not present and no signature obtained. Follow up report was emailed to PIC on 9/19/2024.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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