

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.

Fireside Cafe **SFE 5081 029132 9/20/2024 10:00:00 AM**
Pierpont Commons **Last Routine: 3/7/2024**
2101 Bonisteel Blvd.
ZIP CODE NOT FOUND
Person In Charge (PIC): Tommy Demmers/Justin Lucas **Establishment Phone: (734) 764-2142**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	Yes
	CO2 Tanks Secured	Yes

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 9/20/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back Kitchen

6-501.12	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.	03/01/25
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 ceiling
Problem(s): With accumulation of debris
Correction(s): Keep clean.

9/20/2024 Makeup air vents have debris accumulation/buildup and in need of cleaning.

Entire establishment

4-501.11	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	03/01/25
Core		

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

9/20/2024 Walk-in freezer #1 has excessive frost and ice accumulation/buildup, specifically around door. Gaskets are in need of replacement. According to PIC, work order has been placed.

In addition, gaskets on other walk-in cooler and freezer doors are in need of replacement due to being ripped/torned.

4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	03/01/25
Core		

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Entire establishment

Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

9/20/2024 The following nonfood-contact surfaces of equipment are in need of cleaning:
 1) Walk-in cooler and freezer gaskets have mold accumulation/buildup.
 2) Recycling gondola has debris buildup.

Self service area

3-501.18 Priority A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:
 (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)
 (2) Is in a container or PACKAGE that does not bear a date or day; (P) or
 (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P) 09/20/24

Item(s): Ready to eat, potentially hazardous food(s) 9/20/2024
Problem(s): Beyond consume by date 9/20/2024
Correction(s): Discard.

9/20/2024 Potentially hazardous (PH)/time and temperature-controlled foods for safety (TCS) foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Observed multiple Tiffin Tonight products with listed use by dates of 9/17.

Correct immediately by discarding any PH/TCS foods that are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

CORRECTED DURING ROUTINE INSPECTION - Expired Tiffin Tonight products were pulled from service and will be recorded on waste log before being composted.

Closing Comments:

Facility is hosting three visiting vendors every Monday-Friday. Grill station and bakery/coffee bar are not being operated at this time.

This operator was able to discuss proper employee health & hygiene, hot & cold holding, cooking temperatures, approved suppliers, and cleaning/sanitizing. In addition, guest restaurants were doing an excellent job of filling out the temperature logs!

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/>

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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.