

## 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.**  
**Ann Arbor, MI 48109**

**SFE 5081 028958 5/20/2025 10:00:00 AM**  
**Last Routine: 11/12/2024**

**Person In Charge (PIC): Lisa Barnier/Calvin Case**

**Establishment Phone: (734) 936-5100**

**INSPECTION TYPE:**

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 5/20/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Entire establishment**

3-501.16 Priority	<b>Chronic</b>	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)	05/20/25
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<b>Item(s):</b>	Cold food item(s)	5/20/2025
<b>Problem(s):</b>	Stored above 41 degrees F	5/20/2025
<b>Correction(s):</b>	Store below 41 degrees F.	

5/20/2025	Potentially hazardous (PH)/time and temperature-controlled (TCS) foods for safety being held cold shall be held at 41 °F or below to prevent the growth of pathogens. Two instances of this violation were observed upon inspection:  1) Observed the beverage display cooler containing juices and smoothies holding items at temperatures as high as 58°F. Violation corrected during the inspection by pulling all beverages to be discarded. Cooler unit has been taken offline until appropriate repairs/replacement can be made.  2) Observed sliced mushrooms in the cooler drawer below the burger griddle in the Grill Kitchen at a temperature of 56°F. Violation corrected during the inspection by discarding item.
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3-501.18 Priority	<b>Repeat</b>	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)	05/20/25
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Entire establishment**

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

5/20/2025 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 two instances of PH/TCS foods beyond 7 days from preparation date:

1) Multiple in-house prepared dressings and cut leafy greens were beyond 7 days from the preparation date inside the standing two-door reach-in cooler (located in the production kitchen salad preparation area). Dressings and cut leafy greens were discarded during routine inspection.

2) Multiple containers of various food items were beyond 7 days from the preparation date inside the undercounter fridge located to the right of the gas range (located in the grill kitchen station). This instance of the violation was corrected at the time of inspection by discarding out-of-date foods.

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.

Follow up is still needed for ongoing, reoccurring issue.

5-402.11 Priority Except as otherwise allowed, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed. (P) 05/20/25

**Item(s):** Backflow/back-siphonage prevention device(s)  
**Location:** prep sink  
**Problem(s):** Not provided on Sink

5/20/2025 A sink that is used for food preparation, potable ice or utensil storage must discharge through an air gap.

Observed prep sink to the right of the gas range with no visible air gap. Observed the sink behind the coffee station with no visible air gap. An appropriate air gap must be added to these sinks to prevent contamination from a sewage back-up.

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) 05/20/25  
 (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)

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

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

**Item(s):** In house prepared ready-to-eat potentially hazardous food(s) 5/20/2025  
**Location:** 2-compartment sink 5/20/2025  
**Problem(s):** Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation ; Without date of consumption marking 5/20/2025  
**Correction(s):** Provide proper date marks as stated above.

5/20/2025 Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard date that is no greater than 7 days from preparation.

Two observations of this violation were found:

1) Observed container of cooked, sliced chicken in the production area with today's preparation date (i.e. 5/20/2025), however it was determined that this chicken was cooked and cooled on Sunday, 5/18/2025, upon speaking to kitchen staff.

2) Observed multiple items in the undercounter cooler to the right of the gas range in the Grill Kitchen without date marking, including cooked pasta and tomato sauce. Operators were not able to answer questions about relevant prep or planned discard date/time.

Correct immediately by properly date marking PH/TCS foods that will be stored for longer than 24 hours with a preparation and discard date that does not exceed 7 days from the preparation date. Any remaining food at the end of 7 days must be discarded.

CORRECTED DURING ROUTINE INSPECTION - Container of cooked, sliced chicken found in the production area was redated to reflect the appropriate preparation date (i.e. 5/18/2025) and discard date (i.e. 5/24/2025). Various food items found in the Grill Kitchen without date marking were discarded immediately.

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 05/20/25  
 Priority Foundation

(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

**Item(s):** Cooking equipment pans  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

5/20/2025 Food-contact surfaces of equipment shall be maintained clean to sight and touch.

Throughout the inspection, many instances of soiled and greasy sheet pans were observed. Correct as soon as possible by discarding and replacing pans with visible soil and maintaining these pans clean at all times.

6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf) 05/20/25  
 Priority Foundation

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

**Item(s):** Soap at handsink 5/20/2025  
**Location:** hand wash sink(s) 5/20/2025  
**Problem(s):** Not provided At hand sink  
**Correction(s):** Provide

5/20/2025 Soap shall be provided at every handwashing sink.

Observed no soap provided at the hand washing sinks in the production kitchen salad preparation area, production kitchen cook line area, and dish washing area.

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

CORRECTED DURING ROUTINE INSPECTION - Soap was provided at the hand washing sinks in the production kitchen salad preparation area, production kitchen cook line area, and dish washing area.

**Grill Kitchen**

5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for 05/30/25  
 Priority Foundation EMPLOYEE use and used for no other purpose. (Pf)  
 (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

**Item(s):** Handwashing sink(s)  
**Problem(s):** Used for culinary purposes  
**Correction(s):** Discontinue use of hand sink for this use and use appropriate sink.

5/20/2025 Hand washing sinks shall be used only for hand washing.

Food debris was observed in the Grill Kitchen handwashing sink. Corrected at the time of inspection - PIC\* removed food debris.

**mop closet**

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them 08/18/25  
 Core clean.  
 (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 floors  
**Problem(s):** With accumulation of debris  
**Correction(s):** Keep clean.

5/20/2025 Physical facilities shall be maintained clean to sight and touch.

Mop Closet (located near dish washing area) - Observed items (empty chemical container, used single-service gloves), and other debris on the floor.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**mop closet**

them clean to sight and touch at all times.

**Production Area**

3-101.11 Priority		FOOD shall be safe, unADULTERATED and honestly presented. (P)	05/20/25	
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**Item(s):** Food  
**Problem(s):** Not safe  
**Correction(s):** Discard.

5/20/2025 Frozen corn and peas from GFS that are thawed to be held cold on the salad bar must be reheated to at least 165°F before serving, per the manufacturer's instructions. Upon speaking to Aramark employee, corn and peas are not reheated prior to service.

Correct by reheating corn and peas to 165°F, then cooling before service, or consider ready-to-eat (RTE) alternative that does not require additional cooking/cooling step(s).

3-501.14 Priority		(A) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled:	05/20/25	
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(1) Within 2 hours, from 135°F to 70°F; and (P)  
 (2) Within 4 hours, from 70°F to 41°F or less (P)  
 (B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared from ingredients at ambient temperature shall be cooled within 4 hours to 41F or less. (P)  
 (C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 41°F during shipment from the supplier shall be cooled within 4 hours to 41°F or less. (P)

**Item(s):** Cooked food(s) cooled  
**Location:** Blast Chiller  
**Problem(s):** From 70 degrees f to 41 degrees F for more than 4 hours  
**Correction(s):** Utilize shallow pans, ice baths, agitation, or quick chilling to cool food items.

5/20/2025 Food shall be cooled from 135°F to 70°F in 2 hours and from 70°F to 41°F in an additional 4 hours for a total cooling curve not to exceed 6 hours.

Production Kitchen - Observed cheddar bacon potato soup ranging from 53-56°F (as verified using a calibrated, probed food thermometer) in a deep, large, and uncovered hotel pan inside the blast chiller without the use of ice wands. Upon speaking to Aramark employee, it was determined that this item had been in the cooling process for approximately 8 hours. Temperature log was not filled out for this product. Given the above, decision was made to discard cheddar bacon potato soup.

Correct immediately by cooling foods within the proper time frame as outlined in the Food Code above.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Production Area**

4-501.114 Priority A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)

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):** Other chemical sanitizing solution concentration(s)

5/20/2025

**Problem(s):** Does not achieve sanitization

5/20/2025

**Correction(s):** Discontinue use.

5/20/2025 Ecolab SMARTPOWER Sink & Surface Cleaner & Sanitizer in red bucket shall be maintained between 272-700 parts per million (ppm) DDBSA and 704-1875 ppm lactic acid, as evidenced by utilizing appropriate sanitizing test kit (i.e. DDBSA/lactic acid).

Production Kitchen Cook Line Area - Observed 0 ppm DDBSA and lactic acid in red bucket (located underneath preparation table). Upon speaking to employee who filled red bucket, it was determined that the employee diluted the chemical sanitizing solution with water.

Correct immediately by refilling red bucket with fresh sanitizing solution and verifying sanitizing concentration with appropriate test kit.

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Red bucket was refilled with Ecolab SMARTPOWER Sink & Surface Cleaner & Sanitizing solution at the chemical dispensing unit (located at the 3-compartment sink in the dish washing area) and verified to have appropriate concentration as described above by using a DDBSA/lactic acid test strip. Employee was also educated/trained on the correct procedure for filling red buckets with sanitizing solutions and verifying the sanitizing concentration with the appropriate test strips.

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: 05/30/25

- (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.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Production Area**

**Item(s):** Food item(s) cooled  
**Location:** Blast Chiller  
**Problem(s):** Improperly In large container  
**Correction(s):** Utilize long, shallow pans.

5/20/2025 Foods shall be cooled using appropriate methods, such as using ice wands, ice baths, and/or uncovered thin, metal sheet trays/hotel pans.

Production Kitchen - Observed cheddar bacon potato soup ranging from 53-56°F (as verified using a calibrated, probed food thermometer) in a deep, large, and uncovered hotel pan inside the blast chiller without the use of ice wands. Upon speaking to Aramark employee, it was determined that this item had been in the cooling process for approximately 8 hours. Temperature log was not filled out for this product. Given the above, decision was made to discard cheddar bacon potato soup.

Correct by using appropriate methods as described above to ensure that food is cooled within the proper time frame.

**Closing Comments:**

Joint routine inspection conducted by Jennifer Nord, Nonda Mihas, and Ellie Holmes.

Guest restaurants inspected on line four: aMa Bistro and Maiz Mexican Cantina.

The health system water management plan prohibits the connection of equipment that is not in use. Disconnect the water line connected to the coffee machine that is no longer in use. Cap the line as close to the source as possible to eliminate any dead ends.

Upon completion of installation, provide photos of the air gap for the prep sink in the Grill Kitchen area.

Provide specification sheet for review prior to purchase/installation for the dish machine that will be replacing the large Champion dish machine in the dish washing area.

Report emailed to PIC and Aramark management team on May 22, 2025.

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.