

## 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** **SFE 5081 028958 6/5/2025 09:00 am**  
**UM Hospital**  
**1500 E. Medical Center Dr.**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Rob Loudermilk (FS Director)** **Establishment Phone: (734) 936-5100**

**INSPECTION TYPE:**

Follow Up Critical

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

5-402.11		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	
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**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.		
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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.

6/5/2025		Work orders have been submitted to air gap sinks (located to the right of the gas range and behind the coffee station). Work order number is 1071102.		
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4-601.11		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.	05/30/25	
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**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.		
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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.

6/5/2025				
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Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Establishment is in the process removing any damaged and/or burnt/soiled sheet trays from service and replacing them with sheets trays that are not burnt, damaged, or soiled. Establishment is also utilizing a decarbonizer from Ecolab to remove burnt/soiled residue from sheet trays.

**Corrected**

3-101.11 Production Area	FOOD shall be safe, unADULTERATED and honestly presented. (P)	05/20/25	06/05/25
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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).

6/5/2025

VIOLATION ADDRESSED/CORRECTED - Upon discussion with person in charge, establishment is now heating GFS frozen corn and peas to 165°F before use (per the manufacturer's cooking instructions).

3-501.14 Production Area Production Area	(A) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled: (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)	05/20/25	06/05/25
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**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.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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6/5/2025

VIOLATION ADDRESSED/CORRECTED - Thorough discussion was held with person in charge regarding cooling procedures, and cooling log was reviewed extensively. All foods that had been previously cooled achieved the proper cooling parameters as outlined in the Food Code.

3-501.16		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	05/20/25
Entire establishment		<b>Item(s):</b> Cold food item(s)		5/20/2025
Entire establishment		<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.

3-501.18		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	06/05/25
Entire establishment		<b>Item(s):</b> Ready to eat, potentially hazardous food(s)		6/5/2025
Entire establishment		<b>Problem(s):</b> Beyond consume by date		6/5/2025
		<b>Correction(s):</b> 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

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

6/5/2025

VIOLATION ADDRESSED/CORRECTED - All PH/TCS foods were within 7 days from preparation date. Person in charge also stated that establishment is working with Ecolab Prep-n-Print to further address some of the internal issues establishment is having with date marking. For example, some dressings in the system list "manufacturer date" for the use by date.

4-501.114	A chemical SANITIZER used in a SANITIZING solution for a manual or	05/20/25	05/20/25
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Production Area mechanical operation shall meet these limits or as otherwise approved: (P)

Production Area	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)  
**Problem(s):** Does not achieve sanitization  
**Correction(s):** Discontinue use.

5/20/2025  
5/20/2025

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	(A) Cooling shall be accomplished in accordance with the time and temperature criteria	05/30/25	06/05/25
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Production Area 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)

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		<p>(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.</p>		
		<p><b>Item(s):</b> Food item(s) cooled  <b>Location:</b> Blast Chiller  <b>Problem(s):</b> Improperly In large container  <b>Correction(s):</b> Utilize long, shallow pans.</p>		6/5/2025 6/5/2025
5/20/2025		<p>Foods shall be cooled using appropriate methods, such as using ice wands, ice baths, and/or uncovered thin, metal sheet trays/hotel pans.</p> <p>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.</p> <p>Correct by using appropriate methods as described above to ensure that food is cooled within the proper time frame.</p>		
6/5/2025		<p>VIOLATION ADDRESSED/CORRECTED - Thorough discussion was held with person in charge regarding cooling procedures, including the use of shallow, uncovered pans in the blast chillers. In addition, cooling log was reviewed extensively. All foods that had been previously cooled achieved the proper cooling parameters as outlined in the Food Code.</p>		
3-501.17		<p>(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)                      (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)</p> <p>A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)</p>	05/30/25	05/20/25
Entire establishm Entire establishm		<p><b>Item(s):</b> In house prepared ready-to-eat potentially hazardous food(s)  <b>Location:</b> 2-compartment sink  <b>Problem(s):</b> Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation ; Without date of consumption marking  <b>Correction(s):</b> Provide proper date marks as stated above.</p>		5/20/2025 5/20/2025 5/20/2025

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
5/20/2025		<p>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.</p> <p>Two observations of this violation were found:</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p>		
5-205.11 Grill Kitchen Grill Kitchen		<p>(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf)</p> <p>(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)</p> <p><b>Item(s):</b> Handwashing sink(s)</p> <p><b>Problem(s):</b> Used for culinary purposes</p> <p><b>Correction(s):</b> Discontinue use of hand sink for this use and use appropriate sink.</p>	05/30/25	06/05/25  6/5/2025 6/5/2025
5/20/2025		<p>Hand washing sinks shall be used only for hand washing.</p> <p>Food debris was observed in the Grill Kitchen handwashing sink. Corrected at the time of inspection - PIC* removed food debris.</p>		
6/5/2025		<p>VIOLATION ADDRESSED/CORRECTED - Observed grill staff employee dump pan of hot dog water into the hand washing sink upon follow up. Discussion was held with this individual about the public health significance of using a hand washing sink for hand washing purposes only. Please use food preparation sink (located in the other corner of the grill area) for culinary purposes.</p> <p>Given the above, our office recommends the addition of another hand washing and food preparation sinks to be conveniently located in the grill area to mitigate this issue and avoid injuries to employees.</p>		
6-301.11 Entire establishr Entire establishr		<p>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)</p> <p><b>Item(s):</b> Soap at handsink</p> <p><b>Location:</b> hand wash sink(s)</p> <p><b>Problem(s):</b> Not provided At hand sink</p> <p><b>Correction(s):</b> Provide</p>	05/30/25	05/20/25  5/20/2025 5/20/2025

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

**Closing Comments:**

Person in charge provided action plan (see attached). Establishment has also been in contact with Steritech who will be providing monthly audits.

Addition follow up is needed to reinspect remaining priority/priority foundation violations (i.e. 4-601.11 and 5-402.11).

Report emailed to person in charge and Aramark management team on 06/05/2025.

Person in charge (Name and Title)

Inspected By (Name and Title)



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This signature does not imply agreement or disagreement with any violation noted.

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Nonda Mihos