

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.

Picasso at NCRC Cafe
NCRC (Building 18)
2800 Plymouth Rd
Ann Arbor, MI 48109

SFE 5081 082182 7/22/2025 11:30:00 AM
Last Routine: 01/30/2025

Person In Charge (PIC): Amber Hale

Establishment Phone: 734-930-7000

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 Mihias, a representative from University of Michigan, on 07/22/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Beverage Cooler Area

4-803.11 Core	Soiled LINENS shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of FOOD, clean EQUIPMENT, clean UTENSILS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.	10/20/25
------------------	--	----------

Item(s): Soiled linen(s)
Problem(s): Stored improperly
Correction(s): Store in manner that does not contaminate items.

7/22/2025	Soiled linens shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of food.
-----------	---

Observed a hamper of soiled wiping cloths stored inside the walk-in cooler with bottled and canned beverages. Educated PIC on appropriate storage for soiled linen hampers.

Correct as soon as possible by storing soiled linens in a manner that prevents contamination of food and equipment.

Cook line area

4-601.11 Priority Foundation	Chronic (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.	07/22/25
---------------------------------	--	----------

Item(s): Food-contact surface(s)
Location: Deep Fryer(s)
Problem(s): With accumulation of debris

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

Cook line area**Correction(s):** Keep clean.

7/22/2025 Food-contact surfaces of equipment shall be cleaned and sanitized to sight and touch once they have become contaminated and/or soiled.

Observed large pieces of food debris in the deep fryers along the west wall cook line.

Correct immediately by cleaning and sanitizing all food-contact surfaces of equipment to sight and touch once they have become contaminated and/or soiled.

Entire establishment

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)	07/22/25
----------------------	--	----------

Item(s): Cold food item(s)**Problem(s):** Stored above 41 degrees F

7/22/2025 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.

Observed the following PHF/TCS out of temperature:

1) Mayonnaise within the deli station condiment container was observed at a temperature of 54 °F. Discussed with an employee an alternative container for condiments that will provide greater air circulation to assist with proper cooling.

2) Ranch dressing and balsamic dressing on the salad bar were observed at 53 °F and 51 °F, respectively. Discussed with PIC an alternative plan to place salad dressing bottles directly in ice located within salad bar station.

4-601.11 Core	Chronic (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.	10/20/25
------------------	--	----------

7/22/2025 Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

The following nonfood-contact surfaces of equipment are in need of cleaning:

1) Interior cavities of multiple standing one-door reach-in coolers have food buildup and other debris accumulation.

2) Gaskets on multiple standing one-door reach-in cooler doors are soiled and in need of cleaning.

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

Entire establishment

3) Freestanding Hobart mixer has visible food debris on interior of splash guard.

4) Exterior surfaces and handles of cooking equipment on west wall cook line had visible food debris and were sticky to the touch.

Correct as soon as possible cleaning nonfood-contact surfaces of equipment to sight and maintaining them clean at all times.

6-501.12 Chronic (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 10/20/25
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

Problem(s): Not clean

Correction(s): Keep clean

7/22/2025 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Floor sink where food preparation sink drains into (located across from the walk-in cooler in the main kitchen) has excessive food matter and other debris buildup.

2) Floor sink near Crown ovens on west wall cook line has trash and debris, including a discarded plastic cup.

3) Trough-style drains (located throughout the kitchen), specifically in front of the Cleveland skillets and salad spinner have food matter and other debris buildup.

4) "Christopher" walk-in cooler has debris/dust buildup on the ceiling/walls. In addition, there is also debris/dust buildup on the walk-in freezer door (located inside of the "Christopher" walk-in cooler).

5) Box and bowl station floor has food matter and debris buildup, specifically underneath the make units and wok area.

6) Air vent (located above the ice machine in the beverage station) has excessive debris/dust buildup.

7) Floor underneath work station adjacent to freestanding mixer has food matter and debris buildup.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Hallway

5-501.115 A storage area and enclosure for REFUSE, recyclables, or returnables shall be maintained free of unnecessary items, and clean. 10/20/25
Core

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

Hallway

Item(s): Refuse storage area(s)/enclosures
Problem(s): Not clean
Correction(s): Keep clean

7/22/2025 Observed grease buildup on and around 5-gallon buckets where grease waste is stored in the hallway (located off the grill line).
 Correct by cleaning grease buildup and maintaining this area clean at all times.

6-501.111 Core The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: 10/20/25
 (A) Routinely inspecting incoming shipments of FOOD and supplies;
 (B) Routinely inspecting the PREMISES for evidence of pests;
 (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)
 (D) Eliminating harborage conditions.

Item(s): Harborage conditions litter/garbage
Problem(s): Not eliminated
Correction(s): Eliminate harborage conditions.

7/22/2025 The presence of insects shall be controlled to minimize their presence on the premise by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.
 Observed flies present around several 5-gallon buckets of used grease.
 Correct by routinely inspecting the premises for evidence of pests, eliminating harborage conditions (e.g. increasing frequency of removing 5-gallon buckets containing grease from the kitchen), using trapping devices, and working with a pest control operator.

Micro-Restaurant(s)

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) 07/22/25

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): Quaternary ammonia solution
Problem(s): Not immersed in A concentration specified on manufacturers label
Correction(s): Provide

07/22/2025
 07/22/2025

7/22/2025 Quaternary ammonia shall be used per the manufacturer's instructions in red buckets.

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

Micro-Restaurant(s)

"Mad Mex" Station - Observed 0 ppm of quaternary ammonia (as evidenced by quaternary ammonia test strip) in red bucket.

Correct immediately by ensuring quaternary ammonia is always maintained at a concentration specified by the manufacturer. As a rule of thumb, sanitizing solution shall be changed at a minimum of once every four hours or sooner if solution becomes soiled. Use test strips regularly to check concentration of quaternary ammonia in sanitizing buckets.

CORRECTED DURING ROUTINE INSPECTION - New quaternary ammonia solution was obtained and verified to be at the appropriate concentration (as evidenced by quaternary ammonia test strip), per manufacturer's instructions.

3-304.12 Core	During pauses in FOOD preparation or dispensing, UTENSILS shall be stored: (A) In the FOOD with their handles above the top of the FOOD and the container; (B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT (D) In running water, such as dipper well. (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or (F) In a container of water maintained at a temperature of at least 135° F.	10/20/25
------------------	--	----------

7/22/2025 During pauses in food prep, utensils shall be stored in either cool, running water, on a clean surface, or in water of at least 135°F

Box and Bowl Station - Observed multiple utensils stored in container with soiled water that was temping at 93°F (using a calibrated probed food thermometer).

Correct as soon as possible by storing utensils in cool, running water, on a clean surface, or in water that is maintained at 135°F or above.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

Send copy of food manager certification via email to ehsfoodsafety@umich.edu. Recommend hanging ice scoops or resting scoops in a clean area that will facilitate drainage.

Report emailed to person in charge and Picasso management team.

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.