

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.
ZIP CODE NOT FOUND

SFE 5081 028958 11/12/2024 10:00:00 AM
Last Routine: 5/9/2024

Person In Charge (PIC): Thomas Sheppard

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
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 11/12/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

B2 Storage Area

6-101.11	Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: (1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; (2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and (3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods.	05/01/25
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Item(s): Floor material(s)
Problem(s): Not easily cleanable
Correction(s): Repair/replace to be easily cleanable.

11/12/2024	The physical facilities shall be made from materials that are smooth, durable, and easily cleanable. Observed chipped/crumbling floor tiles inside the walk-in cooler, specifically near the entrance to the walk-in freezer (see attached photo). Correct as soon as possible by repairing/replacing floor with materials that are smooth, durable and easily cleanable.	
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6-501.11	Chronic PHYSICAL FACILITIES shall be maintained in good repair.	05/01/25
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Core

Item(s): Physical facilities
Location: walk-in cooler(s)
Problem(s): In poor repair
Correction(s): Repair/replace.

11/12/2024	Physical facilities shall be maintained in a state of good repair.	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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B2 Storage Area

B2 Walk-in Cooler/Freezer - Observed floor tiles (located inside walk-in cooler near the entrance to the walk-in freezer) are chipped/crumbling (see attached photo). In addition, there is frost buildup inside the walk-in cooler, specifically around the entrance to the walk-in freezer, and ice buildup inside the seams of stainless steel coving (located along the back wall of the walk-in cooler that shares wall with walk-in freezer).

Correct as soon as possible by repairing the above items throughout the facility.

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)	11/12/24
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Item(s):	Hot food item(s)	11/12/2024
Location:	hot holding unit(s)	11/12/2024
Problem(s):	Stored below 135 degrees F	
Correction(s):	Store above 135 degrees F.	

11/12/2024	Potentially hazardous (PH)/time and temperature-controlled (TCS) foods being held hot shall be held at 135°F or above to prevent the growth of pathogens.	
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The following PHTCS intended to be held hot throughout the establishment were below 135°F:

1) Production Area - Chicken was temping from 109-120°F inside standing one-door hot-holding unit. Upon discussion with chef and food service worker it was determined that the chicken was cooked to 165°F in the last hour. Chef reheated chicken to 165°F in the steamer before placing back into the hot-holding unit.

2) Grill Area - Chicken tenders were at 88°F and chicken breasts were at 120°F inside tabletop hot-holding unit. It was discovered that the hot-holding unit was not plugged in, therefore the decision was made to discard the chicken tenders and chicken breasts.

CORRECTED DURING THE ROUTINE INSPECTION (SEE ABOVE FOR CORRECTIVE ACTIONS).

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)	11/12/24
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Item(s):	Ready to eat, potentially hazardous food(s)	11/12/2024
Problem(s):	Beyond consume by date	11/12/2024
Correction(s):	Discard.	

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

11/12/2024 PH/TCS foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Observed the following PH/TCS foods that was beyond discard date:

1) Production Kitchen Walk-in Cooler - In-house prepared salsas were date marked 11/1-11/6 and pasta was date marked 11/6-11/9.

2) Line 2 - Container of dice ham (located inside standing two-door cooler in the allergen station) was date marked 11/3-11/9.

CORRECTED DURING ROUTINE INSPECTION - The above PH/TCS foods were discarded.

4-501.11 **Chronic** EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 05/01/25
Core

Item(s): equipment

Problem(s): In poor repair

Correction(s): Repair/replace.

11/12/2024 Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

1) Production Area - Ecolab SMARTPOWER Sink and Surface Cleaner/Sanitizer chemical dispenser (located to the left of the main cook line) is dispensing below the manufacturer label's instructions as indicated by the DDBSA/lactic acid test strips. Contact Ecolab to recalibrate the chemical dispensing unit. In the meantime, obtain Ecolab SMARTPOWER Sink and Surface Cleaner/Sanitizer from another location within the kitchen (e.g. dishwashing area).

2) Production Area - Gasket has melted inside standing one-door reach-in hot-holding unit. PIC replaced gasket inside standing one-door reach-in hot-holding unit during the routine inspection.

3) Production Area Walk-in Cooler - Two air curtains are ripped/missing. Replace ripped/missing air curtains.

3) Grill Area - Gaskets are ripped/torn on the standing two-door reach-in cooler/freezer (located next to conveyer oven).

4-601.11 **Repeat** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 05/01/25
Core

(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): Non-food contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

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

11/12/2024 Nonfood-contact surfaces of equipment shall be kept clean to sight and touch.

Observed the following nonfood-contact surfaces of equipment in need of cleaning throughout the facility:

- 1) Production Area - Mold-like accumulation/growth on gaskets on the standing two-door reach-in cooler (located in the corner near fruit/salad/sandwich preparation areas).
- 2) Grill Area - Charred food debris inside standing one-door reach-in hot-holding unit.
- 3) Automated Eats - Interior cavity of Bleni Blends machine is in need of cleaning.

Clean and maintain the above nonfood-contact surfaces of equipment throughout the facility.

6-501.12 Core	Chronic	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	05/01/25	
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Item(s): Physical facilities/structures

Problem(s): Not clean

Correction(s): Keep clean

11/12/2024 Physical facilities shall be maintained clean to sight and touch.

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

- 1) Dry Storage Room - Debris/miscellaneous items have accumulated on the floor, specifically underneath shelving units and dunnage racks.
- 2) B2 Walk-in Freezer - Debris/packing tape/miscellaneous items have accumulated on the floor.
- 3) B2 Walk-in Cooler/Freezer - Floor is in need of cleaning, specifically around the entrance/exit points of the walk-in freezer door where there are chipped/crumbling floor tiles (see attached photo).
- 4) Line 2 Walk-in Freezer - Ice has accumulation on the floor and around the door/walls. Freezer is scheduled to be replaced at the end of the year.
- 5) Production Kitchen Cook Line - Floor has accumulated excessive food debris along preparation table (located behind cook line).
- 6) Line 4 - Employee storage area is in need of cleaning/organization.
- 7) Storage Room (located near Automated Eats section) - Makeup air vents has accumulated clinging debris/dust.
- 8) Dishwashing Area - Floor drains/sinks located underneath pulper and pots/pans machine is in need of cleaning. In addition, there is an odor emanating from the pulper area.

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

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

6-301.14 Core		A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.	05/01/25	
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Item(s): Handwashing signage
Problem(s): Not provided At hand sink
Correction(s): Provide

11/12/2024		Each hand washing sink shall be provided with a sign that reminds employees how/when to wash their hands. Production Kitchen - Observed no hand washing sign at the hand washing sink (located near salad/sandwich/fruit preparation areas). Correct as soon as possible by providing a hand washing sign to the above hand washing sink to encourage/promote employee hand washing.		
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Closing Comments:

Guest restaurants in operation during today's routine inspection were Raja Rani Indian Restaurant, Maiz Mexican Cantina, and aMa Bistro.

Priority/priority foundation violations were addressed/corrected during the routine inspection, therefore no additional follow up is needed at this time, however remaining core violations should be addressed/corrected in a timely manner, which will be reinspected at the next routine inspection. Please do not hesitate to reach out at any time with food safety-related concerns/questions.

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/>

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihas