

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.

Executive Residence Ross School of Business 710 E. University ZIP CODE NOT FOUND Person In Charge (PIC): Eirik Kauserud	SFE 5081 064327	11/13/2024 10:30:00 AM Last Routine: 05/17/2024 Establishment Phone: (734) 647-4997
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INSPECTION TYPE: Routine Inspection	<table style="width: 100%; border: none;"> <tr> <td style="width: 70%;">Manager Certified</td> <td style="width: 30%; text-align: right;">Yes</td> </tr> <tr> <td>License Posted</td> <td style="text-align: right;">Yes</td> </tr> <tr> <td>Antichoking Poster</td> <td style="text-align: right;">Yes</td> </tr> <tr> <td>CO2 Tanks Secured</td> <td style="text-align: right;">Yes</td> </tr> </table>	Manager Certified	Yes	License Posted	Yes	Antichoking Poster	Yes	CO2 Tanks Secured	Yes
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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 11/13/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

5-205.11	Priority Foundation	(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) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	11/13/24
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Item(s):	Handwashing sink(s)	11/13/2024
Location:	hand wash sink(s)	11/13/2024
Problem(s):	Not easily accessible Items stored In front of In front of	
Correction(s):	Remove items from handsink. Do not store items at handsink.	

11/13/2024	Dishwashing Room - Speed rack was stored in front of the hand washing sink. In addition, multiple employee beverages were found being stored in the hand washing sink basin (see attached photo).
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CORRECTED DURING ROUTINE INSPECTION - Speed rack was moved to make the hand washing sink in the dishwashing room easily accessible. Employee beverages were also moved to a designated area that does not contaminate equipment.

6-101.11	Core	Chronic 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):	Wall material(s)
Problem(s):	Not easily cleanable

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

Correction(s): Repair/replace to be easily cleanable.

11/13/2024 The physical facilities shall be made from materials that are smooth, durable, and easily cleanable.

Observed excessive pitting in wall tiles, which is not smooth or easily cleanable, throughout entire kitchen, specifically on walls near 3-compartment and mop sinks. In addition, mop sink surface is chipped, which renders it not smooth or easily cleanable.

Correct as soon as possible by repairing/replacing wall tiles with materials that are smooth, durable and easily cleanable.

6-403.11 Core (A) Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination. 05/01/25
(B) Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES can not occur.

Item(s): Break area(s) for employee drinking

Location: hand wash sink(s)

Problem(s): Contaminates Equipment

Correction(s): Relocate to an designated area that does not contaminate items or surfaces.

11/13/2024 Dishwashing Area - Observed multiple employee beverages being stored in the hand washing sink basin (see attached photo).

CORRECTED DURING ROUTINE INSPECTION - Employee beverages were moved to an area that does not contaminate equipment.

Entire establishment

6-501.12 Core **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 05/01/25
(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): Soiled

Correction(s): Keep clean.

11/13/2024 The following areas throughout the facility are in need of cleaning:

1) Floor along cook line, specifically underneath pieces of cooking equipment, have excessive grease and food accumulation/buildup. In addition, trench-style drain has excessive food matter accumulation/buildup (see attached photos).

2) Walk-in freezer floor has debris and other items have fallen onto the floor.

3) Storage area along hallway corridor is in need of cleaning as multiple items have fallen onto the floor, specifically underneath shelving units.

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

4) Floor sink/drain underneath 3-compartment sink is soiled.

Kitchen

3-501.17 (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) 11/13/24
 Priority Foundation (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)

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) 11/13/2024
Location: walk-in cooler(s) 11/13/2024
Problem(s): Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation
Correction(s): Provide proper date marks as stated above.

11/13/2024 Walk-in Cooler - Multiple PH/TCS foods, including andouille sausage, was dated marked 11/8-11/15, which exceeds 7 days from preparation date.
 ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - PH/TCS foods were dated marked to be within 7 days from preparation date (i.e. 11/8-11/14). Provide additional training to staff as needed and utilize label maker when possible.

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 11/13/24
 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): Food-contact surface(s) equipment can openers 11/13/2024
Problem(s): Soiled 11/13/2024
Correction(s): Keep clean.

11/13/2024 Can opener blade and holster were soiled with encrusted food debris.
 CORRECTED DURING ROUTINE INSPECTION - Can opener blade and holster were cleaned/sanitized

Walk in Cooler

4-501.11 05/01/25

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Walk in Cooler

Core EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

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

11/13/2024 Middle walk-in cooler has missing air curtains. Provide missing air curtains.

Closing Comments:

Facility will close on 12/15/2024 for renovation. Plan review and preopening inspection will be needed prior to reopening.

Priority foundation violations were addressed/corrected during the routine inspection, therefore no additional follow up is needed at this time. Core items should be addressed in a timely manner, which will be reinspected at the next routine inspection.

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)



Nonda Mihas

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