

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.

**Taubman College Media Center
Taubman Architecture (Rm. 211)
2000 Bonisteel Blvd
ZIP CODE NOT FOUND**

**SFE 5081 070904 1/23/2024 10:15:00 AM
Last Routine: 8/2/2023**

Person In Charge (PIC): Nicole Furioso

Establishment Phone: 734-763-3584

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 Mihos, a representative from University of Michigan, on 1/23/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-602.13 Core	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	07/01/24
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Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

1/23/2024	Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.	
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Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

- 1) Customer self-service area countertop is soiled with food debris.
- 2) Storage Room - Interior of one-door reach-in freezer has multiple cardboard packaging from Folgers coffee concentrate that is in need of disposal.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

Self service area

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	07/01/24
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Item(s): Equipment components
Problem(s): In poor repair
Correction(s): Repair/replace.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Self service area

1/23/2024 Multiple handles and door hinges are in need of repair.

Storage Room

3-305.11 Core		FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor, unless otherwise approved.	07/01/24	
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Item(s): Food item(s) in storage
Location: 1-door refrigerator(s)
Problem(s): Exposed to dust, splash, or other contaminates
Correction(s): Store in protected manner.

1/23/2024 Foods shall be protected from potential sources of contamination.
 Observed employee meals/foods being stored commingled with consumer foods.
 Correct as soon as possible by placing employee meals/foods below and away from all consumer foods in order to protect consumer foods from potential sources of contamination.

6-501.12 Core		(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.	07/01/24	
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Item(s): Physical facilities/structures floors
Problem(s): With accumulation of debris
Correction(s): Keep clean.

1/23/2024 Physical facilities shall be maintained clean to sight and touch.
 Storage Room - Observed cardboard and other debris on the floor.
 Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Closing Comments:

Please email copy of ServSafe certification to emihas@umich.edu once obtained.

All core violations shall be addressed/corrected as soon as possible, 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/>

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