

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.

Turner Senior Wellness Program
Turner Senior Resource Center
2401 Plymouth Rd. Ste. C
ZIP CODE NOT FOUND

SFE 5081 028717 1/26/2024 12:30:00 PM
Last Routine: 07/24/2023

Person In Charge (PIC): Shannon Etcheverry

Establishment Phone: (734) 998-9352

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	N/A

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 01/26/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

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 seals
Location: Refrigerator unit(s)
Problem(s): In poor repair Open seams
Correction(s): Repair/replace.

1/26/2024 Equipment shall be maintained in a state of good repair.

Observed gasket has become unsealed on refrigeration unit in the kitchen area, specifically along the bottom left side of the door. Temperature inside refrigeration unit was borderline. Please continue monitoring temperatures and it is advised/recommended to keep a temperature log for all refrigeration units, similar to Silver Club Memory Programs.

Correct as soon as possible, by repairing/replacing unsealed gasket on refrigeration unit.

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.	07/01/24
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Item(s): Handwashing signage
Location: hand wash sink(s)
Problem(s): Not provided At hand sink
Correction(s): Provide

1/26/2024 Each hand washing sink shall be provided with a sign that reminds employees to wash their hands.

Observed no hand washing procedural sign at the kitchen hand washing sink.

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

Correct as soon as possible by providing a hand washing sign to the above hand washing sink to encourage/promote employee hand washing.

Closing Comments:

Heat sensitive tape/sticker was left with PIC to verify sanitization of the dish machine. Please email photo to emihas@umich.edu.

Core violations shall be addressed/corrected as soon as possible, which will be reinspected at the following 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)





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

Nonda Mihas