

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.

Mosher-Jordan Dining **SFE 5081 061288 3/7/2024 11:00:00 AM**
Mosher-Jordan Hall **Last Routine: 09/26/2023**
200 Observatory
Ann Arbor, MI 48109-2035
Person In Charge (PIC): Steven Ackermann **Establishment Phone: (734) 764-2111**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	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 Mihas, a representative from University of Michigan, on 03/07/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Beverage Station

4-501.11 **Chronic** EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 06/05/24
 Core

Item(s): equipment
Problem(s): Broken
Correction(s): Repair/replace.

3/7/2024 Equipment shall be maintained in a state of good repair.

Found a broken alcohol-filled air temperature thermometer in the small walk-in dairy/beverage storage cooler in the middle of the central beverage station at the far end of the seating area.

Found a broken alcohol-filled air temperature thermometer in a countertop stainless steel dairy dispenser at the central beverage station at the far end of the seating area.

The PIC removed both broken thermometers for replacement with new ones at the time of the inspection.

Cook line area

7-102.11 **Chronic** Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf) 03/07/24
 Priority Foundation

Item(s): Working containers-toxics cleaner 03/07/2024
Problem(s): Not labeled as to content 03/07/2024
Correction(s): Label all containers as to content.

3/7/2024 Working containers of chemical/toxic materials shall be labeled with their common name.

Observed KCL using unlabeled steel carafe with Scout liquid pot and pan detergent solution.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Cook line area

Correct immediately by labeling all chemical bottles with common name (e.g. cleaner, sanitizer, degreaser, etc.).

CORRECTED DURING ROUTINE INSPECTION - Cornel Hawthorne spoke with employee to discuss the importance of utilizing green and red buckets for cleaning (i.e. green buckets) and sanitizing (i.e. red buckets) agents when cleaning and sanitizing in place.

Dessert Area

5-205.11 **Chronic** (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) 03/07/24
 Priority Foundation (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

Item(s): Handwashing sink(s) 03/07/2024
Location: hand wash sink(s) 03/07/2024
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.

3/7/2024 A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink. Dessert station - Hand washing sink was not easily accessible due to a rolling non-refrigerated baked goods cart placed in front of the hand washing sink.

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.

CORRECTED DURING ROUTINE INSPECTION - The cart was rolled away from the hand sink and the PIC explained to the worker in the dessert station to not store the cart, or any other items, in front of the hand sink.

Entire establishment

3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled: 03/07/24
 Priority Foundation (1) Placing the FOOD in shallow pans; (Pf)
 (2) Separating the FOOD into smaller or thinner portions; (Pf)
 (3) Using rapid cooling EQUIPMENT; (Pf)
 (4) Stirring the FOOD in a container placed in an ice water bath; (Pf)
 (5) Using containers that facilitate heat transfer; (Pf)
 (6) Adding ice as an ingredient; (Pf) or
 (7) Other effective methods. (Pf)
 (B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:
 (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and
 (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD.

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

Item(s): Food item(s) cooled 03/07/2024
Problem(s): Improperly In large container
Correction(s): Utilize long, shallow pans.

3/7/2024 Food shall be cooled using appropriate methods such as using ice wands, ice baths, or shallow containers.

Observed large Lexan tubs of pasta in walk-in cooler #2 that does not appear to be reaching cooling parameters with current methods/procedures.

Correct immediately by using appropriate methods (as mentioned above) to ensure that food is cooled within the proper time frame.

CORRECTED DURING ROUTINE INSPECTION - Discussed the various cooling methods/procedures with PIC, and the importance to monitor cooling utilizing logs. I will also have discussion with Rachel Christensen (M|Dining) to implement further education, discussion, and training on the above.

Production Area

6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be 03/07/24
 Priority Foundation provided with:
 (A) Individual, disposable towels; (Pf)
 (B) A continuous towel system that supplies the user with a clean towel;(Pf) or
 (C) A heated-air hand drying device.(Pf)
 (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)

Item(s): Sanitary hand drying provisions disposable, paper towels 03/07/2024
Problem(s): Not provided At hand sink 03/07/2024
Correction(s): Provide

3/7/2024 Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.

Observed no paper towels provided at hand washing sink in the produce preparation area.

Correct immediately by supplying paper towels to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying. In addition, paper towels must be conveniently located for employees to dry hands.

CORRECTED DURING ROUTINE INSPECTION - Paper towels were provided for hand washing sink in the produce preparation area.

6-301.20 A HANDWASHING SINK or group of adjacent HANDWASHING SINKS that is 09/01/24
 Core provided with disposable towels shall be provided with a waste receptacle.

Item(s): Waste recepticle(s) trash can
Problem(s): Not provided At hand sink

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

Correction(s): Provide

3/7/2024 Hand washing sinks shall be provided with lined waste receptacle that is located either underneath or directly adjacent to hand washing sink.

No nearby dedicated waste receptacle was located for the hand washing sink in the produce preparation area.

Correct as soon as possible by ensuring waste receptacle with liner is underneath or directly adjacent to hand washing sink.

Signature

3-401.14 Priority	<p>Raw animal FOODS that are cooked using a NON-CONTINUOUS COOKING process shall be:</p> <p>(A) Subject to an initial heating process that is no longer than sixty minutes in duration; (P)</p> <p>(B) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A); (P)</p> <p>(C) After cooling, held frozen or cold, as specified for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.16(A)(2);(P)</p> <p>(D) Prior to sale or service, cooked using a process that heats all parts of the FOOD to a time/temperature specified in paragraph 3-401.11(A); (P)</p> <p>(E) Cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A) if not either hot held as specified under ¶ 3-501.16(A), served immediately, or held using time as a public health control as specified under §3-501.19 after complete cooking; (P) and</p> <p>(F) Stored as follows:</p> <p>(1) After initial heating but prior to cooking as specified under ¶ (D) of this section, separate from ready-to-eat foods as specified under ¶ 3-302.11; (Pf) and</p> <p>(2) After initial heating, but prior to complete cooking, marked or otherwise identified as foods that must be cooked as specified under ¶ (D) of this section prior to being offered for sale or service. (Pf) The food may be identified in any effective manner provided that the marking system is disclosed to the regulatory authority upon request.</p>	03/07/24
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03/07/2024
03/07/2024

3/7/2024 Partially cooked food shall be clearly labeled that they are raw.

Walk-in Cooler - Rack of partially cooked chicken paprikash was not labeled as partially cooked/raw.

Correct immediately by labeling partially cooked foods to clearly/easily identify that they are still raw.

CORRECTED DURING ROUTINE INSPECTION - Rack of partially cooked chicken paprikash was labeled as still being raw. Utilize partially cooked/raw tags with caribiners to clearly identify partially cooked/raw foods.

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Signature

4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	09/01/24	
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Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

3/7/2024 Equipment shall be maintained in a state of good repair.

The following equipment items are in need of repair:

1) Delfield two-door reach-in cooler in Signature station has ambient temperature of 47 degrees F. External digital thermometer readout was ranging from 50-59 degrees F and SmartSense history has been inconsistent over the previous week. Do not use cooler for PH/TCS foods until the above cooler can be repaired/replaced.

2) Production Kitchen - Large Hobart mixing whisk has some broken whisk pieces, which creates a potential contaminant and injury risk.

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

storage area

6-305.11 Core		(A) Dressing rooms or dressing areas shall be designated if EMPLOYEES routinely change their clothes in the establishment. (B) Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.	09/01/24	
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Item(s): Locker(s)/designated storage area(s) for employee belongings storage
Problem(s): Not used
Correction(s): Dressing rooms/areas shall be utilized by employees.

3/7/2024 Designated area within the facility shall be dedicated/provided and used for the storage of employee's personal belongings to prevent contamination of foods, clean equipment, single-service items, utensils, and linens.

Observed personal belongings (e.g. helmet) that is being stored on shelving unit with clean bags of wiping cloths (see attached photo). In addition, personal storage cage is located next to shelving unit with clean bags of wiping cloths, which shall be utilized for storing employee's personal belongings that provides adequate separation from all foods, clean equipment, single-service items, utensils, and linens.

Walk in Cooler #2

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)	03/07/24	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Walk in Cooler #2

Item(s): Cold food item(s) 03/07/2024
Problem(s): Stored above 41 degrees F 03/07/2024
Correction(s): Store below 41 degrees F.

3/7/2024 Potentially hazardous foods (PHF)/time and temperature-controlled foods for safety (TCS) being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Observed large Lexan tubs contained cooked spaghetti ranging from 44-45 degrees F, which was prepared and cooled on 3/6/2024.

Correct immediately by keeping PHF/TCS that are to be held cold at 41 degrees F or below at all times.

CORRECTED DURING ROUTINE INSPECTION - Due to not meeting cooling parameters, decision was made to discard spaghetti, which Tyler Salgat (Sous Chef) assisted with.

Wild Fire

5-205.11 **Chronic** (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) 03/07/24
 Priority Foundation (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

Item(s): Handwashing sink(s) 03/07/2024
Problem(s): Not easily accessible Items stored In In 03/07/2024
Correction(s): Remove items from handsink. Do not store items at handsink.

3/7/2024 A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.

Wild Fire/Smoke - Hand washing sink in the corner was not easily accessible due to cleaning tools (i.e. brooms/dust pans) being stored in front of the hand washing sink (see attached photo).

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.

CORRECTED DURING ROUTINE INSPECTION - Cornel Hawthorne relocated cleaning tools to make the hand washing sink easily accessible in the Wild Fire/Smoke station.

Closing Comments:

Priority/priority violations were addressed/corrected during routine inspection. 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.