

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.

Michigan Union Catering
Michigan Union
530 S. State St.
Ann Arbor, MI 48109

SFE 5081 029151 3/11/2024 10:30:00 AM
Last Routine: 09/11/2023

Person In Charge (PIC): John Merucci

Establishment Phone: 734-615-6564

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 03/11/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

4-302.14	A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)	03/11/24
	Item(s): Sanitizer test kit	03/11/2024
	Location: 3-compartment sink	03/11/2024
	Problem(s): Not provided At hand sink	
	Correction(s): Provide.	

3/11/2024 Sanitizing test strips shall be provided.

Observed facility does not have quaternary ammonia test strips for Ecolab's Oasis 146 multi-quat sanitizer that is being used at the 3-compartment sink in lieu of Ecolab's SMARTPOWER sink and surface cleaner and sanitizer.

Correct immediately by providing quaternary ammonia test strips to ensure proper concentration when using it in red pails to sanitize food-contact surfaces of equipment and nonfood-contact surfaces of equipment. Use test strips regularly to ensure proper concentrations are achieved, and keep test strips in an area that safeguards them from water damage.

CORRECTED DURING ROUTINE INSPECTION - Quaternary ammonia test strips were given for facility to use at the 3-compartment in order to effectively measure proper concentration of Oasis 146 multi-quat being dispensed into sanitizing well at the 3-compartment sink and in red sanitizing buckets.

7-102.11	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)	04/10/24
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Item(s): Working containers-toxics sanitizer

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

Location: 3-compartment sink
Problem(s): Not labeled as to content
Correction(s): Label all containers as to content.

3/11/2024 Chemicals shall be properly identified, labeled and used in accordance with the manufacturer's instructions.

Chemical signage at the 3-compartment sink indicates that the hard surface sanitizer in use is Ecolab's SMARTPOWER sink and surface cleaner and sanitizer, which is a lactic acid/DDBSA-based cleaner/sanitizer, however Oasis 146 multi-quat sanitizer container is attached to the chemical dispensing unit. According to PIC, facility has not received new shipment of SMARTPOWER sink and surface cleaner and sanitizer and instructed to use Oasis 146 multi-quat sanitizer in the meantime.

Per OSHA's Hazazard Communication (HAZCOM) protocols and the Food Code, chemicals used in the kitchen should match posted instructions, signs, labels, SDS sheets, etc.

2-304.11 Core FOOD EMPLOYEES shall wear clean outer clothing to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. 09/01/24

Item(s): Employee clothing apron

3/11/2024 Outer clothing worn by food sevrice employees shall be in clean condition and in good repair.

Observed ripped/torn outer garment that is used by the employee in the dishwashing area (see attached photo).

Correct as soon as possible by replaving outer garment to be in good, clean condition to avoid potential contamination of clean dishware.

Entire establishment

4-501.11 Core **Chronic** EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 06/09/24

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

3/11/2024 Equipment shall be maintained in a state of good repair.

Observed following equipment items throughout the facility that are in need of repair:

1) Main Walk-in Cooler/Freezer - Ice buildup on/around walk-in freezer door and window, which is leading to excessive condensate and moisture inside walk-in cooler, specifically on the floor. According to PIC, there is work order in place to have air curtains added and condenser unit resealed inside the walk-in freezer.

2) Right door on standing two-door walk-in cooler (located behind employee breakroom) bounces, especially when left door is closed shut, and does not tightly seal.

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

3) The rubber sweep/seal on the left bottom edge of the produce walk-in cooler door has torn off, leaving about a 4-5" long gap. The produce in the cooler was found at ~37 degrees, but the rubber seal/sweep on the bottom edge of the door should be replaced to ensure a tight seal.

Correct as soon as possible by repairing/replacing the above equipment items.

Kitchen

5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for 03/21/24
 Priority Foundation EMPLOYEE use and used for no other purpose. (Pf)
 (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

Item(s): Handwashing sink(s)
Location: hand wash sink(s)
Problem(s): Used for culinary purposes
Correction(s): Discontinue use of hand sink for this use and use appropriate sink.

3/11/2024 A hand washing sink shall be used for no other purposes other than hamdwashing.

Observed the bowl of the hand sink adjacent to the coffee brewing area and across from the dishwashing area with brown stains. Staff working in this area stated they pour leftover/old coffee from events into this hand sink. There is a suitable sink for this use in the dishwashing area very close by.

Clean this hand sink to remove the coffee stains and use the other, slightly less convenient, sink in the dishwashing area to dispose of leftover/old coffee.

Upstairs Servery

6-301.11 **Repeat** Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be 03/11/24
 Priority Foundation provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)

Item(s): Soap at handsink back 03/11/2024
Location: hand wash sink(s) soap dispenser(s) 03/11/2024
Problem(s): Not provided At hand sink
Correction(s): Provide

3/11/2024 Each handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

Observed the soap dispenser cartridge empty at the hand sink in the 2nd floor servery off the ballroom.

CORRECTED AT THE TIME OF INSPECTION - The empty cartridge was removed and replaced with a new soap cartridge.

7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as 03/21/24
 Priority Foundation cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually

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Upstairs Servery

identified with the common name of the material. (Pf)

Item(s): Working containers-toxics

Problem(s): Not labeled as to content

Correction(s): Label all containers as to content.

3/11/2024	Chemicals shall be properly identified, labeled and used in accordance with the manufacturer's instructions.
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Observed a small generic unlabeled spray bottle with a clear, foamy liquid in it on top of the yellow fire cabinet that holds sterno in the upstairs servery off the ballroom. Chemicals put into generic containers - spray bottles - for use shall be labeled with name of the chemical put in them.

Label the spray bottle with the name of the chemical (cleaner?).

Closing Comments:

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.