

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.

The Big Salad
U-M Hospital Cafeteria
1500 E. Medical Center Dr.
ZIP CODE NOT FOUND

SFE 5081 267250 5/9/2024 10:30:00 AM
Last Routine: 11/9/2023

Person In Charge (PIC): Bonnie Grau

Establishment Phone:

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	N/A
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 5/9/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Big Salad

4-501.114 Priority	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	05/09/24																
	<table border="0" style="width: 100%;"> <tr> <td style="padding-right: 20px;">Chlorine</td> <td style="padding-right: 20px;">ppm</td> <td style="padding-right: 20px;">pH<10</td> <td>pH<8</td> </tr> <tr> <td>25</td> <td>120 F</td> <td>120 F</td> <td></td> </tr> <tr> <td>50</td> <td>100 F</td> <td>75 F</td> <td></td> </tr> <tr> <td>100</td> <td>55 F</td> <td>55 F</td> <td></td> </tr> </table> <p>Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)</p> <p>Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</p>	Chlorine	ppm	pH<10	pH<8	25	120 F	120 F		50	100 F	75 F		100	55 F	55 F		
Chlorine	ppm	pH<10	pH<8															
25	120 F	120 F																
50	100 F	75 F																
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Item(s):	Other chemical sanitizing solution concentration(s)	5/9/2024 5/9/2024
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5/9/2024 Observed 0 ppm of sanitizer in red sanitizing bucket. It was determined that employee filled green bucket with sanitizer solution and red bucket with detergent solution. Appropriate residual of Ecolab's SMARTPOWER Sink and Surface Cleaner and Sanitizer was present in the green bucket as evidenced by lactic acid/DDBSA test strip.

CORRECTED DURING ROUTINE INSPECTION - Green detergent and red sanitizing buckets were refilled with the correct solutions. Red sanitizing bucket was verified with lactic acid/DDBSA test strip to have the appropriate concentration of Ecolab's SMARTPOWER Sink and Surface Cleaner and Sanitizer.

Closing Comments:



Priority violation 4-501.114 was corrected during the routine inspection.

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