

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.

Executive Residence
Ross School of Business
710 E. University
ZIP CODE NOT FOUND
Person In Charge (PIC): Dan Meier

SFE 5081 064327 5/17/2024 11:30:00 AM
Last Routine: 11/15/2023

Establishment Phone: (734) 647-4997

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 Mihas, a representative from University of Michigan, on 05/17/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Beverage Station

3-305.11	FOOD shall be protected from contamination by storing the FOOD:	11/01/24
Core	(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.	

Item(s): Food item(s) in storage
Location: 2-door cooler(s)
Problem(s): Stored in soiled, wet conditions
Correction(s): Store in protected manner.

5/17/2024 Keep foods safe from splash, wet conditions, and other potential sources of contamination.

Observed Tetra Pak containers of juices stored in standing water inside undercounter 2-door cooler in beverage station. I instructed PIC to discard these Tetra Pak containers of juices and recommended having 2-door cooler serviced.

Correct as soon as possible by protecting foods from splash, wet conditions and other potential sources of contamination.

4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	11/01/24
Core		

Item(s): Nonfood contact surface(s)
Location: 2-door cooler(s)
Correction(s): Keep clean.

5/17/2024 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.

Observed standing water present inside undercounter 2-door cooler where beverages are stored. I recommended having 2-door cooler serviced.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Beverage Station

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.

Cook line area

3-304.14 Core	(A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose. (B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily. (C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes. (D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil. (E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES. (E) SINGLE-USE disposable sanitizer wipes shall be used in accordance table instructions.	05/17/24
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Item(s): Wiping cloth(s) wet
Problem(s): Stored on Counter
Correction(s): Store wiping cloths completely submersed in sanitizer.

05/17/2024
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5/17/2024	Wet wiping cloths shall be stored in a sanitizing (at the appropriate concentration) in between uses. In addition, soiled wiping cloths shall be swapped out with clean ones.
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Observed multiple wet wiping cloths bunched up on a counter surface (located behind cook line).

Correct as soon as possible by storing wet wiping cloths in an appropriate sanitizing solution as mentioned above. Use test strips regularly to verify concentration of sanitizer and refill buckets with fresh water and sanitizer at a minimum of every four hours. In addition, swap out wiping cloths once soiled with clean wiping cloths.

CORRECTED DURING ROUTINE INSPECTION - Wet wiping cloths were placed in soiled linen hamper.

6-501.12 Core	Chronic (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.	11/01/24
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Item(s): Physical facilities/structures floors
Location: underneath equipment
Problem(s): Not clean
Correction(s): Keep clean

5/17/2024	Physical facilities shall be maintained clean to sight and touch.
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Observed food debris and grease accumulation along cook line, specifically underneath

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Cook line area

cooking equipment.

Correct as soon as possible by pulling equipment out and cleaning floors to sight and touch.

Dishroom

6-301.11 Priority Foundation		Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)		05/17/24
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Item(s): Soap at handsink dishwash area
Problem(s): Not provided At hand sink
Correction(s): Provide

5/17/2024 Soap shall be provided at every handwashing sink.

Observed no soap provided at the hand washing sink in the dish washing room.

Correct immediately by supplying soap to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing.

CORRECTED DURING ROUTINE INSPECTION - Kitchen dish washing employee restocked hand washing sink in the dish washing room with soap.

4-501.14 Core		A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards shall be cleaned as required.		11/01/24
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Item(s): Warewashing equipment drainboards
Location: Dish washing Area
Problem(s): Not cleaned
Correction(s): Clean as required above.

5/17/2024 Dish machine drain boards on the clean end was cluttered and disorganized with multiple miscellaenous items (e.g. linens, detergent/sanitizing buckets, etc.). See attached photo.

Correct by cleaning dish machine drain boards on the clean end and maintaning clean at all times to avoid potential contamination of clean dishware.

Walk in Freezer

4-601.11 Priority Foundation		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)		05/17/24
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(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

Item(s): Food-contact surface(s) equipment
Problem(s): Soiled

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Walk in Freezer

Correction(s): Keep clean.

5/17/2024 Food-contact surfaces of equipment shall be maintained clean to sight and touch.

Observed two ice wands directly on the floor underneath shelving unit inside walk-in freezer.

Correct immediately by washing, rinsing, and sanitizing ice wands and storing them in an appropriate manner and location in between uses.

CORRECTED DURING ROUTINE INSPECTION - Chef Eric took ice wands to be washed, rinsed, and sanitized at the the 3-compartment sink.

Closing Comments:

PIC stated that Ross School of Business Food Service operations will be switching chemicals to Ecolab.

Priority foundation violation was corrected during the routine inspection, therefore no additional follow up is warranted at this time. Remaining 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/>

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.