

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.

Ross Sch. of Business Finishing Kitchen
Ross School of Business
701 Tappan St.
ZIP CODE NOT FOUND
Person In Charge (PIC): Lauren Woolery

SFE 5081 063210 5/17/2024 12:30:00 PM
Last Routine: 11/15/2023

Establishment Phone: (734) 647-5580

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 Mihos, a representative from University of Michigan, on 5/17/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Warewash Area

4-501.11	Chronic EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	08/15/24
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Item(s): equipment
Location: dish machine(s)
Problem(s): In poor repair
Correction(s): Repair/replace.

5/17/2024 Equipment shall be maintained in a state of good repair.

Observed dish machine is still not operational (see attached photo). According to PIC, only minimal ware washing is completed at the 3-compartment (e.g. utensils). All other ware washing activities are completed either in the Executive Dining Room or Blau Catering Kitchen ware washing areas.

Correct as soon as possible by repairing/replacing dish machine.

Closing Comments:

Dan Meier (Aramark Executive Chef) stated that Ross School of Business Food Service operations will be switching chemicals to Ecolab.
 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 Mihos

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