#### University of Michigan EH&S Ann Arbor, MI 48109-1010 (734)647-1142

# 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.

Rackham 4th Floor Kitchen Rackham Graduate School 915 E. Washington ZIP CODE NOT FOUND Person In Charge (PIC): Susan Campos	SFE Estab	5081 Ilishmei	066752 nt Phone:	7/26/2024 11:0 Last Routine: 01 (734) 615-1995	0:00 AM /24/2024
INSPECTION TYPE: Routine Inspection	Licens Antich	ger Cert se Poste loking P Fanks Se	ed oster	N/A Yes Yes N/A	
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 07/26/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### **Dishwashing Area**

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) Chlorine ppm pH<10 pH<8 25 120 F 120 F 50 100 F 75 F 100 55 F 55 F lodine 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) Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P) Item(s): Chlorine solution concentration Problem(s): Below 50 ppm Correction(s): Provide correct concentration as stated above.	08/25/24					
7/26/2024	A warewash machine shall produce a sanitizing concentration that is the appropriate concentration.						
	Observed 0 ppm of chlorine at chemical dish machine that utilizes Ecolab Eco-San for sanitizing.						
	Correct immediately by repairing or adjusting equipment to produce a sanitizing solution that is an appropriate concentration. For chlorine, concentration should be between 50-100 ppm. Use test strips on daily basis to ensure each warewash machine is reaching those concentration targets.						
	Failure to repair this immediately may result in temporary closure of the kitchen due to not having an effective means of sanitization for dishwares and utensils.						
5-202.13	An air gap between the water supply inlet and the flood level rim of the PLUMBING	08/25/24					

## SFE 5081 066752 Rackham 4th Floor Kitchen

7/26/2024 12:00:00 PM

Violation Category Repeat Violation Description/Remarks/Correction Schedule

Correct By	Corrected
CONCOLDY	Conecteu

Priority	FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch. (P)	
	Item(s):Air gap between drain line and flood rim of receiving drainProblem(s):Not providedCorrection(s):Provide.	
7/26/2024	An air gap of at least one inch shall be provided between the water supply outlet ar of floor sink	d flood rim
	Observed no air gap (only air break) between water supply outlet and flood rim of fl the dish machine (see attached photo). In addition, dish machine is producing exce amount of foaming agent when in use, which is overwhelming the floor sink (see at photo).	essive
	Correct by providing air gap of at least one inch between the water supply outlet an floor sink where dish machine waste water discharges.	d floor rim of
Prep Area		
5-205.15 Priority	A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; (P) and (B) Maintained in good repair.	08/25/24
	Item(s):Plumbing system drain line(s)Problem(s):Not maintainedCorrection(s):Maintain in good repair	
7/26/2024	The system shall be maintained in a state of good repair.	
	Observed the following plumbing issues in the kitchen:	
	1) The two-compartment sink has multiple signs stating that it is "out of order" (see photo). According to PIC, sink is out of order due to garbage disposal that is in new PIC stated that they spoke with construction services approximately 10 days ago a will be servicing/repairing the garbage disposal.	d of repair.
	<ol> <li>Dump/preparation sink drains directly onto the ground (see attached photo). See receiving line drain for receiving drain line to be secured in place while dump/prepa in use.</li> </ol>	
	Correct as soon as possible by repairing the above plumbing items.	
Closing Comm		
PIC was not	t present during routine inspection, therefore no signature obtained.	

Failure to address/correct multiple priority violations immediately may result in temporarily closure of the kitchen untils appropriate repairs can be made. Please contact Nonda Mihas and/or Jennifer Nord to schedule follow up once repairs have been made. Per PIC, facility has two catering dropoffs scheduled for events on 7/29/2024 (Panera Bread) and 8/9/2024 (Grand Traverse Pie Company. In the meantime, kitchen may not be used for food preparation.

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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)

n Milvo, MSES

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

Nonda Mihas