

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.

UM Hospital Cafeteria
UM Hospital
1500 E. Medical Center Dr.
ZIP CODE NOT FOUND

SFE 5081 028958 7/26/2024 01:15 pm

Person In Charge (PIC): Thomas Sheppard

Establishment Phone: (734) 936-5100

INSPECTION TYPE:

Follow Up Critical

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

3-501.17 Main Kitchen Main Kitchen		(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf) (B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)	05/19/24	05/24/24
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A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s):	Commercially processed ready to eat potentially hazardous food(s)	5/24/2024
Problem(s):	Improperly date marked Longer than 7 days stored at 41 degrees f After opening After opening	5/24/2024
Correction(s):	Provide proper date marks as stated above.	

5/9/2024		A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed.		
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A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used.

Observed hard boiled eggs that were out of their commercial container with a discard date greater than 7 days from the date it was taken out of its commercial containers.

Correct immediately by establishing and adhering to a date marking process that does not exceed 7 days from the date those TCS food items were taken out of their commercial packaging.

5/9/2024		Tray of sausage egg sandwiches were date marked 8/9/2024-8/11/2024, which are future dates.		
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CORRECTED DURING ROUTINE INSPECTION - I spoke with employee who prepped this food item and incorrect dates were accidentally labeled. Employee redated tray of sausage egg sandwiches with the correct preparation and discard dates (i.e. 5/9/2024-5/11/2024).

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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5/24/2024

CORRECTED - Hard boiled eggs discard date was no greater than 7 days from the date it was taken out of its commercial containers.

4-501.110		(A) The temperature of the wash solution in spray type warewashers that use hot water to SANITIZERS may not be less than:	05/19/24	07/26/24
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- Dishwashing Area
- (1) For a stationary rack, single temperature machine, 74°C (165°F);(Pf)
 - (2) For a stationary rack, dual temperature machine, 66°C (150°F); (Pf)
 - (3) For a single tank, conveyor, dual temperature machine, 71°C (160°F);(Pf) or
 - (4) For a multitank, conveyor, multitemperature machine, 66°C (150°F).(Pf)
- (B) The temperature of the wash solution in spray-type warewashers that use chemicals to SANITIZE may not be less than 49°C (120°F). (Pf)

Item(s): Dish machine wash solution temperature 7/26/2024
Location: dish machine(s) 7/26/2024
Problem(s): Less than 150 degrees F For hot water sanitizing machine Stationary rack, dual temperature Stationary rack, dual temperature
Correction(s): Repair to provide temperature stated above.

5/9/2024

Wash solution temperature must reach minimum of 150 degrees F for a stationary rack, dual temperature machine.

Dish Machine Area - Large Champion dish machine is down. According to PIC, wash temperature is not reaching 150 degrees F. In the meantime, dishes and other wares are being washed, rinsed, and sanitized in either the small Champion dish machine or the 3-compartment sink until the large Champion dish machine can be repaired.

Correct immediately by adjusting/repairing warewash machine to achieve wash solution temperature of at least 150 degrees F.

5/24/2024

Parts are on order for the large Champion dish machine, which is currently not in operation. Kitchen continues to use 3-compartment sink and small Champion dish machine for any warewashing activities. Additional follow up will be conducted to ensure this has been addressed/corrected.

6/17/2024

Parts are still on order for the large Champion dish machine, which is not achieving minimum wash temperature (i.e. 150 degrees F). Large Champion dish machine cannot be used until it has been serviced/repared and verified to reach minimum wash temperature. Additional follow up will be conducted to ensure this has been addressed/corrected.

7/26/2024

CORRECTED - Lockout-tagout has since been removed and dish machine wash temperature was verified to achieve minimum temperature at least 150 degrees F.

Closing Comments:

Priority foundation violation 4-501.110 has been addressed/corrected.


Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)



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

Inspected By (Name and Title)



Nonda Mihos