

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.

Picasso at NCRC Cafe
NCRC (Building 18)
2800 Plymouth Rd
Ann Arbor, MI 48109
Person In Charge (PIC): Josh Frye

SFE 5081 082182 8/13/2024 10:00:00 AM
Last Routine: 02/28/2024

Establishment Phone: 734-930-7000

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 08/13/2024 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:	02/01/25
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
Problem(s): Stored on floor or less than 6 inches above floor
Correction(s): Store at least 6 inches above the floor.

8/13/2024 Keep foods safe from splash, debris, and other potential sources of contamination, and by storing foods at least 6 inches off the floor.

Beverage Station - Bag-in-box is stored directly on the ground (see attached photo).

Correct as soon as possible by protecting foods from splash, debris, and other potential sources of contamination, and by storing foods at least 6 inches off the ground to protect them from contamination.

Entire establishment

3-302.11	(A) FOOD shall be protected from cross contamination by:	08/13/24
Priority	(1) Except as specified in (1)(c) below, separating raw animal FOODS during storage, preparation, holding, and display from:	
	(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables,(P) and	
	(b) Cooked READY-TO-EAT FOOD; (P)	
	(c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.	
	(2) Except when combined as ingredients, separating types of raw animal FOODS	

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
Entire establishment				
		from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: (a) Using separate EQUIPMENT for each type, (P) or (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, (P) and (c) Preparing each type of FOOD at different times or in separate areas; (P)		
		Item(s): Raw animal food(s)		08/13/2024
		Problem(s): Stored over/next to Ready-to-eat food(s)		08/13/2024
8/13/2024		RAW CHICKEN WAS FOUND OVER FRESH PEAS IN BOX AND BOWL. RAW CHICKEN MUST BE STORED BELOW RTE FOOD TO PREVENT CONTAMINATION OF THE RTE FOOD. UPON REQUEST THE RAW CHICKEN WAS MOVED TO THE WALK IN COOLER. VIOLATION CORRECTED.		
4-601.11	Repeat	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.		08/13/24
8/13/2024		CLEAN THE GASKETS ON THE TRAUlsen COOLERS OUTSIDE OF BOX AND BOWL.		
6-501.111	Repeat	The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: (A) Routinely inspecting incoming shipments of FOOD and supplies; (B) Routinely inspecting the PREMISES for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf) (D) Eliminating harborage conditions.		08/13/24
8/13/2024		THERE ARE DRAIN FLIES IN THE POTS AND PANS AREA. CLEAN THE DRAINS, KEEP THE AREA CLUTTER FREE AND DRY. CONTACT PEST MANAGEMENT FOR HELP WITH FLY CONTROL. PROVIDE DOCUMENTATION FROM PEST MANAGEMENT.		
4-602.13	Chronic	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.		02/01/25
8/13/2024		Item(s): Nonfood contact surface(s) Problem(s): Soiled Correction(s): Keep clean.		
8/13/2024		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.		

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Entire establishment

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

- 1) Trough-style drain (located in front of toaster and bagel slicers) has excessive debris accumulation/buildup and staining (see attached photo).
- 2) Dump sink in dining area (located near Bunn machine) has staining present.
- 3) Beverage/Coffee Station - ice machine has rust and scale accumulation/buildup around exterior of the machine.

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.

5-501.16 Core		(A) An inside storage room and area and outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold REFUSE, recyclables, and returnables that accumulate. (B) A receptacle shall be provided in each area of the FOOD ESTABLISHMENT or PREMISES where REFUSE is generated or commonly discarded, or where recyclables or returnables are placed. (C) If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.	02/01/25	
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Item(s): Handwash trash recepticle(s)
Problem(s): Not provided At hand sink
Correction(s): Provide

8/13/2024		Each hand washing sink where disposable paper towels are utilized shall be provided with a waste receptacle. Observed no dedicated waste receptacle for paper towel waste at multiple hand washing sinks throughout the facility (see attached photo). Correct as soon as possible by providing waste receptacle at hand washing sinks at catering servery and hallway.		
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6-301.20 Core		A HANDWASHING SINK or group of adjacent HANDWASHING SINKS that is provided with disposable towels shall be provided with a waste receptacle.	11/11/24	
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Item(s): Waste recepticle(s)
Problem(s): Not provided

8/13/2024		MOST OF THE HAND SINKS IN THE KITCHEN DID NOT HAVE WASTE RECEPTACLES NEAR THEM. PROVIDE GARBAGE CANS FOR EACH HAND SINK IN THE KITCHEN TO MAKE SURE THEY ARE AVAILABLE FOR IMMEDIATE USE.		
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6-501.11 Core	Repeat	PHYSICAL FACILITIES shall be maintained in good repair.	02/01/25	
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Item(s): Physical facilities

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Entire establishment

Problem(s): In poor repair
Correction(s): Repair/replace.

8/13/2024 Establishment shall be maintained in a state of good repair.

Observed the following items throughout the establishment that are in need of repair/replacement

- 1) Grill Station - Countertop has detached from the wall (see attached photo).
- 2) Grill Station - Open seam where base cove tile meets stainless steel wall panel (see attached photo).
- 3) Grill Station - RFP has multiple bubbles, specifically adjacent to stainless steel wall panel.
- 4) Grill Station - Walls have multiple pain chips and scratches and in need of repainting.

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

Grill Line

4-501.11 **Chronic** EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 02/01/25
 Core

Item(s): Equipment components seals
Problem(s): In poor repair Open seams
Correction(s): Repair/replace.

8/13/2024 Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

- 1) Grill Station - Standing one-door cooler gasket is ripped/torn.

Correct as soon as possible by repairing the above equipment items throughout the facility.

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 02/01/25
 Core

(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures
Problem(s): Not clean
Correction(s): Keep clean

8/13/2024 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

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Grill Line

1) Grill Station - Cabinet located underneath preparation/dump sink is in need of cleaning/reorganization. PIC stated that most of those items are not used anymore and should be discarded.

2) Shelving unit (located in hallway outside of grill station) is in need of cleaning/reorganization. In addition, excessive grease accumulation/buildup is present on the bottom shelf (see attached photo).

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Walk in Cooler

3-501.17 **Chronic** (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) 08/23/24
Priority Foundation (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)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): In house prepared ready-to-eat potentially hazardous food(s)

Problem(s): Without date of consumption marking

Correction(s): Provide proper date marks as stated above.

8/13/2024 READY TO EAT (RTE) ITEMS THAT REQUIRE DATE MARKING FOR SAFETY WERE FOUND WITH MANY DIFFERENT TYPES OF DATE MARKING IN THE WALK IN COOLER. SOME ITEMS HAD A TWO DAY DATE MARK, SOME HAD SEVEN DAYS, AND SOME HAD 30 DAY DATE MARKS. ALL RTE ITEMS THAT REQUIRE DATE MARKING MUST HAVE A TOTAL OF SEVEN DAYS, INCLUDING THE PREP DATE, FOR DATE MARKING. ADD SIX DAYS TO THE DATE OF PREP TO DETERMINE THE FINAL SEVEN DAY DATE MARK. INSTRUCT THE STAFF ON PROPER DATE MARKING. CORRECT ALL OF THE DATE MARKS IN THE WALK IN COOLER.

Closing Comments:

Domestic hot water will be affected due to #15 steam shutdown from 8/26/2024-9/2/2024. EHS met with Jordan Rider (UM Maintenance Asset Supervisor), Adam Morikawa (AEC Operations Engineer) and Andrew Cieslinski (MM Project Engineer Lead). 3-compartment sink has booster heater and additional booster heated will be supplemented for 3-compartment sink.

Box & Bow, Grill, and Coffee/Beverage stations (operated by Picasso) are open daily. Mad Mex concept (operated by Picasso) is open every Tuesday. Guest restaurant station (Shalimar) is open every Wednesday.

Follow up will be conducted within 7-10 days to reinspect priority/priority foundation violations. Core violations shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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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)



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

Nonda Mihas