

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.

C&W Hospital PFANS
C&W Hospital
1540 E. Hospital Dr.
Ann Arbor, MI 48109
Person In Charge (PIC): Curtis Stevens

SFE 5081 071063 8/14/2024 10:00:00 AM
Last Routine: 02/09/2024

Establishment Phone: 734-936-5197

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 Mihas, a representative from University of Michigan, on 08/14/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

3-501.17	(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)	08/14/24
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)	08/14/2024
Problem(s):	Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation	08/14/2024

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

8/14/2024 Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard/use by date that is no greater than 7 days from preparation.

Observed the following PH/TCS food items with date marking practices that were beyond 7 days from preparation date:

1) Walk-in Cooler - Containers of fish and sliced turkey had the following date marks: 8/10-8/18.

2) Tray Line Reach-in Cooler - Single-service cups of cottage cheese had the following date mark: 8/10-8/18 (see attached photo).

According to PIC, the above PH/TCS foods items were dated by a relatively new employee.

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

Correct immediately by properly date marking PH/TCS foods that will be stored for longer than 24 hours with a discard/use by date that does not to exceed 7 days from the preparation date. Any remaining food at the end of 7 days must be discarded.

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - PIC redated the above PH/TCS foods items with an appropriate consumption/discard date (i.e. 8/16/2024) that was no greater than 7 days from preparation date (i.e. 8/10/2024). In addition, staff will be reeducated/retrained on proper date marking practices/procedures.

5-205.11 Priority Foundation		(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)		08/14/24
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Item(s):	Handwashing sink(s)		08/14/2024
Problem(s):	Not accessible		08/14/2024
Correction(s):	Handwashing sinks are to be accessible for use at all times		

8/14/2024 THE HAND WASHING SINK NEAR THE DISH MACHINE WAS BLOCKED AT THE BEGINNING OF THE INSPECTION. HAND WASHING SINKS MUST BE ACCESSIBLE AT ALL TIMES. UPON REQUEST THE HAND SINK BLOCKAGE WAS REMOVED. VIOLATION CORRECTED.

Closing Comments:

Priority foundation violation 3-501.17 was addressed/corrected during the 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.