

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.

UMH PFANS B2
UM Hospital B2
1500 E. Medical Center Dr.
Ann Arbor, MI 48109

SFE 5081 029548 8/28/2024 11:00:00 AM
Last Routine: 02/20/2024

Person In Charge (PIC): Curtis Stevens

Establishment Phone: (734) 936-4102

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 08/28/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

6-501.12	(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 floors
Problem(s): Not clean
Correction(s): Keep clean

8/28/2024 Physical facilities shall be maintained clean to sight and touch.

The following areas throughout the establishment are in need of cleaning:

- 1) Beverage walk-in cooler - Observed area on the floor with black mold-like accumulation/growth, specifically underneath dunnage racks (see attached photo).
- 2) Tray line walk-in cooler - Single-use butter and creamer containers have fallen on the ground, specifically underneath shelving unit. Discard and clean area underneath shelving unit inside this cooler.
- 3) Standing water present in mop sink basin (located in receiving area mop closet). This sink has signage stating that it is "closed". Clean mop sink and have it repaired to avoid harborage conditions and pests.

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

Garde Manger

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	09/27/24
Priority Foundation		

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

(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.

Problem(s): Soiled

Correction(s): Keep clean.

8/28/2024

Food-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Observed the following food-contact surfaces throughout the facility in need of cleaning:

1) Knife had produce residue in the knife rack. Employee took knife to be washed, rinsed, sanitized.

2) Storage drawer bin (located underneath stainless steel preparation countertop) had food residue inside and along edges.

Correct by having all food-contact surfaces of equipment cleaned to sight and touch using wash, rinse, and sanitize method.

Meals On Wheels7-201.11
Priority

POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by:

09/27/24

(A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and

(B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and sanitizers that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE and SINGLE-USE ARTICLES. (P)

Item(s): Poisonous/toxic material(s)

Problem(s): Not separated from Food

Correction(s): Provide adequate separation to prevent contamination.

8/28/2024

Chemicals shall be separated and stored to prevent contamination of foods, equipment, utensils, and single-use items.

Observed open vinegar pest trap near single-use condiments on the bottom shelf in dry storage area.

Correct by relocating vinegar trap to prevent contamination of foods, equipment, utensils, and single-use items, and continue to work with pest management.

Pots & Pans Room

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Pots & Pans Room

6-501.12 Core	Chronic	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	11/26/24	
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Item(s): Physical facilities/structures**Problem(s):** Not clean**Correction(s):** Keep clean

8/28/2024		THE FLOOR, WALL, AND DOOR IN THE POTS AND PANS ROOM ARE ALL SOILED. CLEAN THESE AREAS ROUTINELY.		
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Pots & Pans Washing Area

4-501.110 Priority Foundation	Repeat	(A) The temperature of the wash solution in spray type warewashers that use hot water to SANITIZERS may not be less than:	09/07/24	
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(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**Problem(s):** Less than 150 degrees F For hot water sanitizing machine Stationary rack, dual temperature Stationary rack, dual temperature

8/28/2024		THE WASH WATER OF THE ROLL IN DISH MACHINE WAS AROUND 120 DEGREES F. TO PROPERLY SANITIZE COOKWARE THE WASH WATER TEMPERATURE MUST BE 150 DEGREES F OR ABOVE. DO NOT USE THE MACHINE TO SANITIZE ITEMS. SANITIZING MUST BE COMPLETED IN THE THREE COMPARTMENT SINK OR ONE OF THE CONVEYOR DISH MACHINES. THE OPERATORS CALLED IN A REPAIR DURING THE INSPECTION.		
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storage area

6-202.13 Core		Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device, shall not be located over a FOOD preparation area, and prevent contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.	02/01/25	
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Item(s): Insect control device(s) stunning**Problem(s):** Allows dead insects/insect parts to contaminate Unwrapped**Correction(s):** Move to eliminate potential contamination.

8/28/2024		Insect trap devices shall not be located above food prep areas or above storage areas where foods, clean utensils, equipment, linens and single-service items are located to protect them from contamination.		
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Observed insect trap device (located above shelving unit with single-service items, including

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

foods and utensils) with several dead flies present (see attached photo). In addition, bottom light tube is in need of replacement.

Correct by relocating insect trap devices to have adequate separation from all food preparation areas, foods, clean utensils, linens, equipment and single-service items to protect them from potential contamination.

Closing Comments:

Follow up needed to address priority/priority foundation violations. Core violations shall be addressed as soon as possible, which will be reinspected at the next 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.