

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.

Grand Grounds **SFE 5081 358195 8/30/2024 9:00:00 AM**
C&W Hospital **Last Routine: 08/30/2024**
1540 E. Hospital Dr.
ZIP CODE NOT FOUND
Person In Charge (PIC): Katherine Hart **Establishment Phone: 778-998-0511**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	No
	CO2 Tanks Secured	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 08/30/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Beverage Station

3-501.16	Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained:	09/27/24
Priority	(A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	

Item(s): Cold food item(s)
Problem(s): Stored above 41 degrees F
Correction(s): Store below 41 degrees F.

8/30/2024	Potentially hazardous (PH)/time and temperature-controlled (TCS) foods for safety being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.
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Prepared cold brew coffee product was at ambient temperatures (ranging from 70-72 degrees F) in OXO pop containers located underneath BROOD dispensing machine with a discard/use by date of three months from the date of preparation (see attached photo). The FDA considers prepared cold brew coffee a TCS food unless documentation (e.g. product assessment) can be provided, reviewed, and approved by the local regulatory authority, therefore prepared cold brew coffee must be held under refrigeration at 41 degrees F or below at all times.

Alternately, time as a public health control may be used, but potentially hazardous foods must be visually time marked to indicate 4 hour mark from the time the potentially hazardous food items were taken out of refrigeration. At the end of the 4 hour mark of being out of temperature control, then the above foods must either be used or discarded. Additionally, written procedures must be provided that includes directions how to properly use time as a public health control and which potentially hazardous foods it will be used for.

Prepared cold brew coffee was discarded at the time of routine inspection, however additional follow up is needed to address this issue. I have followed up with Zingerman's to obtain product assessment information if available.

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

4-602.11 (A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: 09/27/24
 Priority

- (1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P)
- (2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P)
- (3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P)

(4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and

(5) At any time during the operation when contamination may have occurred. (P)
 (B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board.

(C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P)

(D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned:

- (1) At any time when contamination may have occurred;
- (2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;
- (3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and
- (4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT:
 - (a) At a frequency specified by the manufacturer, or
 - (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

Item(s): Food-contact surface(s) and utensil(s)

Problem(s): Not cleaned At least every 4 hours during continual use

Correction(s): Clean as specified above.

8/30/2024 Food-contact surfaces of equipment that are in continuous use with PH/TCS foods items must be either washed, rinsed, and sanitizer, or changed with clean equipment at least every 4 hours.

OXO pop containers used to store prepared cold brew coffee are not being washed, rinsed, and sanitized, or changed with clean equipment at least every 4 hours.

Correct immediately by washing, rinsing, and sanitizing, or changing OXO pop containers with a clean/sanitized container at least once every 4 hours.

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

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)	09/27/24	
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Item(s): Handwashing sink(s)**Problem(s):** Not accessible**Correction(s):** Handwashing sinks are to be accessible for use at all times

8/30/2024		A hand washing sink shall be kept clean and accessible at all times. In addition, hand washing sinks shall only be used for hand washing purposes.		
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Observed large rolling cart stored in front of the hand washing sink at the start of the routine inspection (see attached photo). In addition, there are coffee grounds and staining present in hand washing sink, which is located next to coffee making station (see attached photo).

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes. Use preparation/dump sink and waste bins for dumping/pouring coffee and grounds.

3-305.11 Core		FOOD shall be protected from contamination by storing the FOOD: (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.	02/01/25	
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Item(s): Food item(s) in storage**Problem(s):** Exposed to dust, splash, or other contaminants Not covered**Correction(s):** Store in protected manner.

8/30/2024		Keep foods safe from splash, debris, and other potential sources of contamination by covering them, and by storing foods at least 6 inches off the floor.		
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Observed uncovered container of pastries that were located on rolling cart in front of hand washing sink (see attached photo).

Closing Comments:

Cap or cover needed for container of Ecolab Oasis 146 Multi-Quat Sanitizer that is located in storage cabinet underneath preparation/dump sink.

Additional follow up needed to reinspect any priority/priority foundation violations. Core violations should be addressed/corrected 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/>

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