

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 8/30/2024 10:00 am

Establishment Phone: 734-930-7000

INSPECTION TYPE:

Follow Up Critical

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

Corrected

3-302.11		(A) FOOD shall be protected from cross contamination by: (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 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)	08/13/24	08/13/24
		<p>Item(s): Raw animal food(s)</p> <p>Problem(s): Stored over/next to Ready-to-eat food(s)</p>		08/13/2024 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.		
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) (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)	08/23/24	08/30/24

A date marking system that does not exceed 7 days, including date of preparation, or

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

opening is to be used. (Pf)

Item(s): In house prepared ready-to-eat potentially hazardous food(s) 08/30/2024
Problem(s): Without date of consumption marking 08/30/2024
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.

8/30/2024 CORRECTED - DATE MARKING WAS MORE CONSISTENT ON ALL RTE WITH DISCARD DATE NO GREATER THAN 7 DAYS FROM PREPARATION DATE.

6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: 08/23/24 08/30/24
 Entire establishm (A) Routinely inspecting incoming shipments of FOOD and supplies;
 Entire establishm (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.

Item(s): Pest(s) 08/30/2024
Problem(s): Present in facility 08/30/2024
Correction(s): Remove pests from facility.

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.

8/30/2024 CORRECTED - THERE WAS NO PEST ACTIVITY OBSERVED IN THE POTS AND PANS AREA. IN ADDITION, FLOOR DRAINS APPEARED CLEAN.

Closing Comments:

All priority/priority foundation violations have been addressed/corrected. Continue to work on addressing/correcting core violations, which will be reinspected at the next routine inspection.

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihos