

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.

Rackham 4th Floor Kitchen
Rackham Graduate School
915 E. Washington
ZIP CODE NOT FOUND

SFE 5081 066752 1/23/2025 10:30:00 AM
Last Routine: 07/26/2024

Person In Charge (PIC): Susan Campos

Establishment Phone: (734) 615-1995

INSPECTION TYPE:

Routine Inspection

Manager Certified	N/A
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 01/23/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

4-501.114	Repeat	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	02/22/25																
Priority		<table border="0" style="width: 100%;"> <tr> <td style="width: 25%;">Chlorine</td> <td style="width: 25%;">ppm</td> <td style="width: 25%;">pH<10</td> <td style="width: 25%;">pH<8</td> </tr> <tr> <td>25</td> <td>120 F</td> <td>120 F</td> <td></td> </tr> <tr> <td>50</td> <td>100 F</td> <td>75 F</td> <td></td> </tr> <tr> <td>100</td> <td>55 F</td> <td>55 F</td> <td></td> </tr> </table> <p>Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)</p> <p>Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</p>	Chlorine	ppm	pH<10	pH<8	25	120 F	120 F		50	100 F	75 F		100	55 F	55 F		
Chlorine	ppm	pH<10	pH<8																
25	120 F	120 F																	
50	100 F	75 F																	
100	55 F	55 F																	

Item(s): Chlorine solution concentration
Problem(s): Below 50 ppm
Correction(s): Provide correct concentration as stated above.

1/23/2025 A warewash machine shall produce a sanitizing concentration that is the appropriate concentration.

Observed 0 ppm of chlorine at chemical dish machine that utilizes Ecolab Eco-San for sanitizing.

Correct immediately by repairing or adjusting equipment to produce a sanitizing solution that is an appropriate concentration. For chlorine, concentration should be between 50-100 ppm. Use test strips on daily basis to ensure each warewash machine is reaching those concentration targets.

Kitchen

4-601.11		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	02/22/25
Priority Foundation			

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

(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.

Item(s): Food-contact surface(s) equipment

Location: ice machine

Problem(s): Soiled

Correction(s): Keep clean.

1/23/2025 Interior side walls of ice machine has mold-like accumulation/growth (see attached photo).

Correct by emptying ice machine and cleaning/sanitizing interior of the ice machine.

Closing Comments:

A follow up will be conducted within 7-10 days to reinspect priority item 4-501.114 and priority foundation item 4-601.11. Please do not hesitate to reach out if additional time is needed, or if you have any questions.

Report emailed to PIC on 1/23/2025.

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.