

## 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**

**SFE 5081 082182 1/30/2025 9:30:00 AM**  
**Last Routine: 08/13/2024**

**Person In Charge (PIC): Joshe Frye (GM)**

**Establishment Phone: 734-930-7000**

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 01/30/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Box and Bowl

5-205.15	Core	A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; (P) and (B) Maintained in good repair.	04/30/25
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**Item(s):** Plumbing system water line(s)  
**Location:** hand wash sink(s)  
**Problem(s):** Not maintained  
**Correction(s):** Maintain in good repair

1/30/2025	Box and Bowl Station - Observed low water pressure on cold and hot water lines at the hand washing sink.
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### Entire establishment

4-204.112	Core	(A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit. (B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical). (C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable. (D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf)	07/01/25
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Entire establishment**

**Item(s):** Thermometer(s) refrigeration  
**Problem(s):** Not provided  
**Correction(s):** Provide.

1/30/2025 Several cold-holding units were missing air thermometers, including:

- 1) Box and Bowl station open air coolers
- 2) Salad bar open air cooler
- 3) Grill station open air cooler

**Grill Line**

3-501.16 **Repeat** 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: 02/28/25  
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.

1/30/2025 Observed PH/TCS foods, including sliced tomatoes and single-service containers of sour cream, ranging from 49-50° F in the open air cooler (located to the left of the grill line). Heat lamp located above the adjacent hot-holding unit overextends above the cold-holding unit, which may be contributing to cold-holding temperatures above 41° F.

According to PIC, PH/TCS foods are placed in the open air cooler around 10:00 am until the unit is broken down at close, which is 2:00 pm. PIC agrees and understands that any remaining food at 2:00 will be discarded until appropriate repair(s) can be made, or develop SOP for our review/approval.

3-501.18 A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: 02/28/25  
Priority (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)  
(2) Is in a container or PACKAGE that does not bear a date or day; (P) or  
(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)

**Item(s):** Ready to eat, potentially hazardous food(s)  
**Problem(s):** Beyond consume by date  
**Correction(s):** Discard.

1/30/2025 Potentially hazardous (PH)/time and temperature-controlled foods for safety (TCS) foods shall

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**Grill Line**

be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Observed multiple PH/TCS foods, including in-house made sauces (e.g. burger sauce), inside open air cooler with preparation dates of 1/13 and 1/18, which are beyond 7 days from the date of preparation. Advised PIC and grill line employee to discard sauces.

4-501.11 Core	<b>Chronic</b>	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	07/01/25	
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**Item(s):** equipment  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

1/30/2025		Delfield six-door cooler (located underneath cook line) and standing one-door reach-in cooler are not operational, and not able to keep PH/TCS foods at 41°F or below.		
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4-601.11 Core		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.	07/01/25	
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**Item(s):** Non-food contact surface(s)  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

1/30/2025		Left fryer has excessive grease accumulation on the motor and surrounding area (see attached photo).		
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**Guest Restaurant Station**

6-301.14 Core		A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.	07/01/25	
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**Item(s):** Handwashing signage  
**Location:** hand wash sink(s)  
**Problem(s):** Not provided At hand sink  
**Correction(s):** Provide

1/30/2025		Guest Restaurant Station - Observed no hand washing reminder/procedural sign at the hand washing sink.		
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**Mop room**

6-501.18			04/30/25	
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**Mop room**

Core PLUMBING FIXTURES such as HANDWASHING SINKS, toilets, and urinals shall be cleaned as often as necessary to keep them clean.

**Problem(s):** Soiled

**Correction(s):** Keep clean.

1/30/2025 THE MOP CLOSET AND THE MOP SINK ITSELF ARE SOILED AND NEED TO BE CLEANED.

**Pots & Pans Room**

5-205.15 Chronic A PLUMBING SYSTEM shall be: 04/30/25  
Core (A) Repaired according to LAW; (P) and  
(B) Maintained in good repair.

**Item(s):** Plumbing system

**Problem(s):** Not maintained

1/30/2025 THE HAND SINK IN THE POTS AND PANS ROOM IS NOT DRAINING PROPERLY. HAVE THE SINK REPAIRED SO IT WILL FUNCTION PROPERLY.

**storage area**

4-903.11 Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE 04/30/25  
Core and SINGLE-USE ARTICLES shall be stored in an approved manner and location.

**Item(s):** Single-service/single-use article(s)

**Problem(s):** Stored on floor or less than 6 inches above floor

**Correction(s):** Store at least 6 inches above the floor.

1/30/2025 THERE ARE MANY BOXES OF SINGLE SERVICE ITEMS THAT ARE STORED ON THE FLOOR IN THE STORE ROOM. TO PROTECT SINGLE SERVICE ITEMS THEY MUST BE STORED ON AT LEAST SIX INCHES ABOVE THE FLOOR. RELOCATE THE SINGLE SERVICE ITEMS TO AN APPROPRIATE LOCATION.

**Walk in Cooler**

3-501.14 (A) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL 01/30/25  
Priority FOR SAFETY FOOD) shall be cooled:

(1) Within 2 hours, from 135°F to 70°F; and (P)

(2) Within 4 hours, from 70°F to 41°F or less (P)

(B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared from ingredients at ambient temperature shall be cooled within 4 hours to 41F or less. (P)

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 41°F during shipment from the supplier shall be cooled within 4 hours to 41°F or less. (P)

**Item(s):** Cooked food(s) cooled

01/30/2025

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Walk in Cooler**

**Problem(s):** From 135 degrees f to 70 degrees F for more than 2 hours

**Correction(s):** Utilize shallow pans, ice baths, agitation, or quick chilling to cool food items.

1/30/2025

THE STAFF OF THIS FACILITY WERE PREPARING SOUP FOR 850 PEOPLE FOR AN UPCOMING EVENT. THE CURRY SOUP WAS PREPARED IN TWO BATCHES, THE FIRST ON 1/29/25 AND THE SECOND WAS PREPARED AND PLACED IN THE COOLER AT 6:45 AM THIS MORNING. THE SOUP THAT WAS PREPARED ON 1/29/25 WAS FOUND IN TALL PLASTIC CONTAINERS THAT COULD HOLD MANY GALLONS. IT WAS FOUND AT 49-52 DEGREES F. ACCORDING TO STAFF, THE SOUP WAS COOLED IN LONG SHALLOW PANS ON THE COUNTER TOP PRIOR TO PLACING IT IN TALL/DEEP PLASTIC CONTAINERS IN THE WALK IN COOLER MORE THAN 12 HOURS PRIOR. THE SOUP IS CLEARLY ABOVE THE COLD HOLDING TEMPERATURE OF 41 DEGREES F AND THE AMBIENT TEMPERATURE OF THE COOLER WHICH IS 38 DEGREES F. AS THE SOUP WAS IN THE TEMPERATURE DANGER ZONE FOR MORE THAN SIX HOURS IT WAS DISCARDED UPON REQUEST. THE OPERATOR WILL NEED TO PREPARE FRESH SOUP FOR THE EVENT TOMORROW. VIOLATION CORRECTED.

PROPER COOLING OF TEMPERATURE CONTROL FOR SAFETY FOOD INCLUDES:

1. USE LONG SHALLOW PANS FOR MORE SURFACE AREA
2. ICE BATHS AND ICE WANDS, STIRRING THE FOOD FREQUENTLY
3. USE ICE AS AN INGREDIENT IN THE FOOD
4. BLAST CHILLERS

FOR THE NEW BATCH OF SOUP TO BE CREATED TODAY, THE OPERATOR WILL NEED TO PROPERLY COOL THE FOOD FROM 135 DEGREES f TO 70 DEGREES F WITHIN TWO HOURS, THEN FURTHER COOL THE FOOD TO 41 DEGREES F WITHIN ANOTHER FOUR HOURS. THE OPERATOR MUST QUICKLY REHEAT THE SOUP TO 165 DEGREES F OR ABOVE PRIOR TO SERVING IT TO THE PUBLIC AT THE EVENT TOMORROW.

**Closing Comments:**

Joint routine inspection conducted by Nonda Mihas and Jennifer Nord.

The dish machine has not been in operation since 2019 or 2020, prepandemic. This operation prepares a great deal of food from scratch and would benefit greatly from the use of the dish machine. Hand washing utensils for hundreds of people after an event is time consuming and cumbersome. If rushed or not completed properly it can result in foodborne illness. Return the dish machine to daily operation, repair it if necessary.

Report emailed to PIC on 1/30/2025.

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)

*N. Mihas, MSES*

Nonda Mihas

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