

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 2/19/2025 08:30 am

Person In Charge (PIC): Susan Campos

Establishment Phone: (734) 615-1995

INSPECTION TYPE:

Follow Up Critical

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

Corrected

4-501.114		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	02/19/25
Dishwashing Area		Chlorine ppm pH<10 pH<8		
		25 120 F 120 F		
		50 100 F 75 F		
		100 55 F 55 F		
		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)		

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

Item(s): Chlorine solution concentration 02/19/2025
Problem(s): Below 50 ppm 02/19/2025
Correction(s): Provide correct concentration as stated above.

2/19/2025

CORRECTED - Chlorine residual in dish machine is between 50-100 ppm.

4-601.11		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	02/02/25	02/19/25
Kitchen		(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.		
Kitchen		(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 02/19/2025
Location: ice machine 02/19/2025
Problem(s): Soiled
Correction(s): Keep clean.

2/19/2025

CORRECTED - Interior of ice machine has been cleaned/sanitized.

Closing Comments:

Priority/priority foundation items have been addressed/corrected.

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

Report emailed to PIC on 2/19/2025.

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