

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.

UMH PFANS B2
UM Hospital B2
1500 E. Medical Center Dr.
ZIP CODE NOT FOUND
Person In Charge (PIC): Curtis Stevens

SFE 5081 029548 3/6/2025 11:00 am

Establishment Phone: (734) 936-4102

INSPECTION TYPE:

Follow Up Critical

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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)	02/12/25	03/06/25
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Production Area Chlorine ppm pH<10 pH<8

Production 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):	Quaternary ammonia solution	3/6/2025
Location:	Sanitizer Dispenser	3/6/2025
Problem(s):	Not immersed in A concentration specified on manufacturers label	
Correction(s):	Provide	

2/12/2025 Quaternary ammonia is dispensing below 200 ppm (as evidenced by multiple test strips), which is below the manufacturer's recommended concentration (i.e. 200-400 ppm) for food-contact surfaces (as stated on the manufacturer's label).

3/6/2025 CORRECTED - GFS Chemical was contacted and nozzle was replaced to dispensed quaternary ammonia at correct concentration (i.e. between 200-400 ppm), which was verified with test strip upon follow up.

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	02/22/25	03/06/25
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Cook line area (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.
Cook line area (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

Item(s):	Non-food contact surface(s) outsides of equipment	3/6/2025
Location:	4-door reach-in cooler	3/6/2025
Problem(s):	Soiled	
Correction(s):	Keep clean.	

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
2/12/2025		Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease. Handles on four-door coolers (located on both ends of the cook line) have food/grease buildup. Correct as soon as possible cleaning nonfood-contact surfaces of equipment to sight and maintaining them clean at all times		
3/6/2025		CORRECTED - Handles on four-door coolers (located on both ends of the cook line) have been cleaned/sanitized to sight and touch.		
4-601.11 Garde Manger Garde Manger		(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. Problem(s): Soiled Correction(s): Keep clean.	02/22/25	03/06/25 3/6/2025 3/6/2025
2/12/2025		THE SHAFT OF THE ROBO COUPE BLADE HAD DRIED FOOD MATTER ON IT. IT IS AN AREA OF THE BLADE THAT IS DIFFICULT TO SEE AND APPEARS TO HAVE BEEN MISSED DURING THE CLEANING PROCESS. CLEAN THE BLADE PRIOR TO USE. THOROUGHLY CHECK THE FOOD CONTACT EQUIPMENT FOR FOOD MATTER THAT MAY BE CAKED OR DRIED ONTO A SURFACE WHERE IT COULD CONTAMINATE FOOD.		
3/6/2025		CORRECTED - Shaft of Robo Coupe blade was cleaned/sanitized to sight and touch.		
6-301.12 Pots & Pans Ro Pots & Pans Roc		Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels; (Pf) (B) A continuous towel system that supplies the user with a clean towel;(Pf) or (C) A heated-air hand drying device.(Pf) (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf) Item(s): Sanitary hand drying provisions disposable, paper towels Location: hand wash sink(s) paper towel dispenser Problem(s): Not provided At hand sink Correction(s): Provide	03/10/25	03/06/25 3/6/2025 3/6/2025
2/12/2025		Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying. Observed no paper towels provided at the hand washing sink (located near pulper) in the pots and pans room. Correct immediately by supplying paper towels to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying. In addition, paper towels must be conveniently located for employees to dry hands.		
3/6/2025		CORRECTED - Paper towels were provided at the hand washing sink (located near pulper) in the pots and pans room.		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
6-501.111 mop closet mop closet		The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: (A) Routinely inspecting incoming shipments of FOOD and supplies; (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.	02/22/25	03/06/25
		Item(s): Pest(s) flies		3/6/2025
		Problem(s): Present in facility Without use of trapping devices		3/6/2025
		Correction(s): Utilize trapping devices to help eliminate pests.		
	2/12/2025	THE DRAIN LINE FOR THE MOP SINK HAS COLLAPSED AND CANNOT BE USED OR CLEANED. THIS ALLOWS THE DRAIN FLIES AN OPPORTUNITY TO PROLIFERATE WITHOUT AN OPTION TO ELIMINATE HARBORAGE CONDITIONS. CONTACT PEST MANAGEMENT TO SEE WHAT TOOLS CAN BE PROVIDED TO ELIMINATE THE PESTS WHILE YOU ARE WAITING FOR THE WORK ON THE DRAIN TO BE COMPLETED.		
	3/6/2025	ADDRESSED - Fly activity has decreased in the area. Curtis Stevens also contacted facilities and requested plumbing to cap drain, pest management contacted to address flies. Please continue to provide updates. EHS will reinspect at the next routine inspection. In the meantime, keep area clean/dry as much as possible and run all plumbing fixtures regularly.		
6-501.111 Pots & Pans Ro Pots & Pans Roc		The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: (A) Routinely inspecting incoming shipments of FOOD and supplies; (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.	02/22/25	03/06/25
		Item(s): Pest(s) flies		3/6/2025
		Problem(s): Present in facility		3/6/2025
		Correction(s): Remove pests from facility.		
	2/12/2025	The presence of insects shall be controlled to minimize their presence on the premise by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.		
		Observed several fruit flies present in the pots and pans room, specifically around hand washing sink (located near pulper).		
		Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator.		
	3/6/2025	ADDRESSED - Fly activity has decreased in the area. Curtis Stevens also contacted facilities and requested plumbing to cap drain, pest management contacted to address flies. Please continue to provide updates. EHS will reinspect at the next routine inspection. In the meantime, keep area clean/dry as much as possible, run all plumbing fixtures regularly, and remove pulper compost more frequently to minimize pest presence in the area.		
7-102.11 Garde Manger Garde Manger		Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually	02/22/25	02/12/25

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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identified with the common name of the material. (Pf)

Item(s): Working containers-toxics cleaner

2/12/2025

Problem(s): Not labeled as to content

2/12/2025

2/12/2025

A GLASS BOWL WITH A THICK BLUE LIQUID WAS FOUND IN THE GARDE MANGER AREA. IT WAS NOT LABELED WITH THE CONTENTS AND IT WAS NOT CLEAR AS TO HOW THE PRODUCT WAS TO BE USED. PROVIDE/WRITE THE NAME OF THE PRODUCT ON A WORKING CONTAINER WHEN CHEMICALS ARE REMOVED FROM THE LABELED CONTAINER. DURING THE INSPECTION THE BLUE LIQUID WAS TOSSED OUT. VIOLATION CORRECTED.

Closing Comments:

All priority/priority foundation items have been addressed/corrected (see attached email from Curtis Stevens.

Report emailed to PIC and operators on 3/7/2025.

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