

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.

Fireside Cafe
Pierpont Commons
2101 Bonisteel Blvd.
ZIP CODE NOT FOUND

SFE 5081 029132 3/17/2025 10:00:00 AM
Last Routine: 9/20/2024

Person In Charge (PIC): Syed Ahsan (Manager)

Establishment Phone: (734) 764-2142

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
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 3/17/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Guest Restaurant

3-501.16 Priority	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: (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)	03/17/25
	Item(s): Cold food item(s) Problem(s): Stored above 41 degrees F Correction(s): Store below 41 degrees F.	3/17/2025 3/17/2025

3/17/2025 Potentially hazardous (PH)/time and temperature-controlled (TCS) foods for safety being held cold shall be held at 41°F or below to prevent the growth of pathogens.

Observed the following PH/TCS foods out of temperature:

- 1) Ginger Deli - Bag of thin rice noodles was temped at 52°F using a probed calibrated food thermometer. Bag of thin rice noodles were out of temperature control. Upon discussion with Ginger Deli staff and review of temperature log, it was determined that the bag of rice noodles had been out of temperature control for approximately one hour, therefore I discussed options for cold-holding with Ginger Deli staff, which included utilizing the cold-holding well or placing bag of thin rice noodles on ice. Ginger Deli staff opted to place bag of thin rice noodles on ice, and it was agreed upon that the any remaining thin rice noodles at the end of service (i.e. 2:00 pm) would be discarded, and cold-holding well or ice bath would be utilized moving forward for temperature control of all PH/TCS foods.
- 2) aMa Bistro - Small hotel pans containing shredded parmesan cheese and feta cheese was temping between 47-49°F using a calibrated probed food thermometer. Small hotel pans containing shredded parmesan cheese and feta cheese were out of temperature control. Upon discussion with aMa Bistro staff and temperature log review, it was determined that the small hotel pans containing shredded parmesan cheese and feta cheese had been out of temperature control for approximately one hour. Since these PH/TCS foods had been out of temperature control for one hour, aMa Bistro staff placed small hotel pans containing shredded

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parmesan cheese and feta cheese in the ice bath that was already prepared/being used for other PH/TCS foods (e.g. couscous temped at 38°F using calibrated probed food thermometer). I verified ice bath was maintaining temperature of PH/TCS foods at 41°F or below using a calibrated probed food thermometer. It was also agreed upon that the any remaining shredded parmesan cheese and feta cheese at the end of service (i.e. 2:00 pm) would be discarded, and ice bath would be utilized moving forward for temperature control of all PH/TCS foods.

Addressed/corrected at the time of routine inspection - See above for corrective action.

Closing Comments:

"Local Flavor" guest restaurants present: aMa Bistro, Ginger Deli, and Palm Palace.

Priority item 3-501.16 was addressed/corrected at the time of routine inspection, therefore no additional follow up is needed at this time.

Report emailed to PIC and Michigan Dining management team on 3/18/2025.

Abbreviations Appendix:

Active Managerial Control (AMC)

Clean in Place (CIP)

Code of Federal Regulations (CFR)

Environmental Protection Agency (EPA)

Hazard Analysis and Critical Control Point (HACCP)

Michigan Department of Agriculture & Rural Development (MDARD)

Potentially Hazardous Food (PHF)

Priority (P)

Priority Foundation (Pf)

Person-in-Charge (PIC)

Ready-to-Eat (RTE)

Reduced Oxygen Packaging (ROP)

Shiga toxin-producing Escherichia coli (STEC)

Time/Temperature Control for Safety (TCS)

Time as a Public Health Control (TPHC)


U.S. Department of Agriculture (USDA)

U.S. Food & Drug Administration (FDA)

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.