

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
ZIP CODE NOT FOUND

SFE 5081 082182 3/6/2025 12:00 pm

Person In Charge (PIC): Josh Frye

Establishment Phone: 734-930-7000

INSPECTION TYPE:

Follow Up Critical

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

3-501.14		(A) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL 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)	01/30/25	01/30/25
Walk in Cooler		(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)		
Walk in Cooler		(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

1/30/2025

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

1/30/2025

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

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

3-501.16 Grill Line Grill Line		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)	02/28/25	03/06/25
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Item(s): Cold food item(s)
Problem(s): Stored above 41 degrees F
Correction(s): Store below 41 degrees F.

3/6/2025
3/6/2025

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.		
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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.

3/6/2025

CORRECTED - All PH/TCS foods, specifically sliced tomatoes and single-service containers of sour cream in the open air cooler (located to the left of the grill line), were at or below 41° F.

3-501.18 Grill Line Grill Line		A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (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)	02/28/25	03/06/25
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Item(s): Ready to eat, potentially hazardous food(s)
Problem(s): Beyond consume by date
Correction(s): Discard.

3/6/2025
3/6/2025

1/30/2025		Potentially hazardous (PH)/time and temperature-controlled foods for safety (TCS) foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.		
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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.

3/6/2025

CORRECTED - All PH/TCS foods, specifically in-house made sauces (e.g. burger sauce) inside open air cooler along grill line, were properly date marked.

Closing Comments:

Establishment has purchased multiple ice wands to aid in the cooling process (see attached photos). In addition, cooling SOP was reviewed.

Priority items 3-501.16 and 3-501.18 have been addressed/corrected.

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