



Michigan Department of Agriculture and Rural Development
P.O. Box 30017, Lansing, Michigan 48909
Phone: 800-292-3939 Fax: 517-373-3333

FOOD / DAIRY ESTABLISHMENT EVALUATION REPORT

Establishment Information

Name:	JENNYS FARM STAND	ID:	48764
Address:	8366 ISLAND LAKE RD	Type:	
City, State, Zip:	DEXTER MI 48130	License Number:	FRF096064
Phone:	(734)424-3431	Owner Name:	
Fax:		County:	WASHTENAW

EVALUATION INFORMATION:

Critical Food Violations Cited:	Y	Evaluation Date:	10/07/2011	Seizure(s):	1
Repeat Violations Cited:	Y	Follow-up Date:	10/17/2011	Variance:	No
All Critical Food Violation(s) Corrected:		Risk Category:	NA	License Limitations:	No
Critical Food Violation(s) Not Corrected:		Evaluation Type:	Routine	Water:	NA
		Evaluation ID:	460543	Sewage:	NA

CERTIFIED MANAGER INFORMATION:

<u>Manager Name</u>	<u>Certificate Number</u>	<u>Certificate Type</u>	<u>Issue Date</u>	<u>Exp. Date</u>	<u>Verified</u>
JESSICA REEVE	1612097	Other	07/09/2010	07/09/2015	Yes
BURTON HOEY	1612098	Other	07/09/2010	07/09/2015	Yes

Based on this evaluation, the following items marked are violations of the Michigan Food Law of 2000, P.A. 92 of 2000, as amended; the Grade A Milk Law of 2001, P.A. 266 of 2001; or the Manufacturing Milk Law of 2001, P.A. 267 of 2001. Violations cited in this report shall be corrected within the time frames specified. Food establishments can not exceed ten calendar days for critical items or 90 days for noncritical items. Failure to comply with this notice may result in action against your food or dairy establishment license. Please contact us if you have questions.

CURRENT OBSERVATIONS:

<u>Source</u>	<u>Violation Number</u>	<u>Violation Type</u>	<u>Correct By Date</u>	<u>Corrected</u>	<u>Repeat</u>
Food Code	4-702.11	Critical	10/17/2011	No	Repeat(1.00)

Report Copy Provided To: Burton Hoey

Inspected By: JESSICA COLPEAN
Inspector

Date : 10/07/2011

**Michigan Department of Agriculture and Rural Development
FOOD / DAIRY ESTABLISHMENT EVALUATION REPORT**

Establishment Name: JENNYS FARM STAND License Number: FRF096064 Evaluation ID: 460543

CURRENT OBSERVATIONS:

Source	Violation Number	Violation Type	Correct By Date	Corrected	Repeat
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Observation: Firm is not sanitizing clean equipment before use and after cleaning as evidenced by the lack of any chemical sanitizer.

Code Requirements: 4-702.11 Before Use After Cleaning.*

Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.

Method of Correction: Sanitize equipment before use and after cleaning using an approved sanitizer.

Food Code	5-101.11	Critical	10/17/2011	No	No
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Observation: Hoses used to water livestock are left on the ground and connected to the main water supply without proper precautions including backflow prevention.

Code Requirements: 5-101.11 Approved System.*

Drinking water shall be obtained from an approved source that is:

(A) A public water system; or

(B) A nonpublic water system that is constructed, maintained, and operated according to law.

Method of Correction: Use separate water supply for watering livestock and supply backflow prevention.

Food Code	5-203.12	Critical	10/17/2011	No	No
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Observation: Firm has failed to provide adequate permanent toilet and handwashing facilities for staff.

Code Requirements: 5-203.12 Toilets and Urinals.*

At least 1 toilet and not fewer than the toilets required by law shall be provided. If authorized by law and urinals are substituted for toilets, the substitution shall be done as specified in law.

Method of Correction: Complete installation of permanent toilet and handwashing facilities according to MDARD Compliance Agreement dated June 17, 2010.

Food Code	6-501.111	Critical	10/17/2011	No	Repeat(1.00)
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Observation: At least 50 house flies and wasps observed in the food facility and around exposed food.

Code Requirements: 6-501.111 Controlling Pests.*

The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:

(C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§ 7-202.12, 7-206.12, and 7-206.13;

Method of Correction: Exclude insects from food facility.

Food Code	6-501.115	Critical	10/17/2011	No	Repeat(1.00)
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Observation: Livestock animals are situated too closely to the open-air market environment of the food facility.

**Michigan Department of Agriculture and Rural Development
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Establishment Name: JENNYS FARM STAND License Number: FRF096064 Evaluation ID: 460543

CURRENT OBSERVATIONS:

Source	Violation Number	Violation Type	Correct By Date	Corrected	Repeat
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Code Requirements: 6-501.115 Prohibiting Animals.*

(A) Except as specified in ¶¶ (B) and (C) of this section, live animals may not be allowed on the premises of a food establishment.

Method of Correction: Move animals a sufficient distance from the facility to prevent pest activity and harborage.

Food Law	289.5101	Critical	10/17/2011	No	Repeat(1.00)
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Observation: Firm found to be offering for sale food products processed under insanitary conditions.

Code Requirements: 289.5101 Prohibited acts; violation.*

(a) Manufacture, sell, deliver, hold, or offer for sale adulterated or misbranded food.

(k) Permit filthy or insanitary conditions to exist in a food establishment in which food intended for human consumption is manufactured, received, kept, stored, served, sold, or offered for sale.

Method of Correction: Dispose of product in question and rectify insanitary conditions.

Food Code	5-202.12	Non Critical	01/05/2012	No	Repeat(1.00)
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Observation: Handsink is not equipped with a mixing valve as required by law.

Code Requirements: 5-202.12 Handwashing Sink, Installation.

(A) A handwashing sink shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet.

Method of Correction: Install proper mixing valve in accordance with the law.

**Michigan Department of Agriculture and Rural Development
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Establishment Name: JENNY'S FARM STAND **License Number:** FRF096064 **Evaluation ID:** 460543

COMMENTS:

Please be advised that Public Act No. 92, the Michigan Food Law of 2000, as amended, states the following:

MFL 289.5101(1): "A person shall not do or cause to be done any of the following:

289.5101(1)(d): Sell, deliver for sale, hold for sale, or offer for sale food unless that person holds a license issued under chapter IV.

289.5101(1)(k): Permit filthy or insanitary conditions to exist in a food establishment in which food intended for human consumption is manufactured, received, kept, stored, served, sold, or offered for sale.
Section 289.5101(2) also states "Each day a violation of this section occurs is a separate violation of this section."

Please be advised that you are hereby ordered to cease and desist any further production and/or repackaging of food products in your food establishment. Any food you continue to make and sell must be produced and packaged in an establishment approved by MDARD, and in which you hold a license. Food produced by your firm in the facility at 8366 Island Lake Rd. will be considered adulterated within the meaning of the above Act, and will be appropriately seized and discarded. A firm that continues to sell such products will be found in violation of both this Act, and the Federal Food Code of 2005, for selling food suspected of adulteration due to production in an establishment exhibiting insanitary conditions.

Failure to cease production of your food product in the location at 8366 Island Lake Rd. will subject you to enforcement action, up to and including prosecution. Each violation of Public Act 92 stated above is a misdemeanor, and will be prosecuted as such.

For questions regarding this report, please contact the Lansing Office at (800) 292-3939, and speak with Lou Ognjanovski, Regional Supervisor.

SEIZURES:

The products listed and identified below, found to be under your control and possession have been seized and embargoed, as authorized by Michigan Compiled Law §289.2105. You are not to remove, disturb or molest the same; or permit the same to be removed, disturbed or molested; or any of the seals, marks, or placards thereon to be disturbed, defaced, or erased, under penalty of law, until such time as you are so ordered by a Court or directed by the agency.

Status	Commodity	Manufacturer	Lot Code	Violation Code	Weight (lbs.)	Value
Released	Baked Goods, Peanut Butter Spread, Spices	Jennys Farm Stand	None Provided	A	75	\$246
Description: Above products seized for suspected adulteration due to processing under insanitary conditions.						
					Totals:	75 \$246

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Inspected By: JESSICA COLPEAN
Inspector

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Check (●) designated compliance status (IN, OUT, NO, NA) for each numbered item Mark (✓) in appropriate box for COS and/or RIN=in compliance OUT=not in compliance NO=not observed
 NA=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status					cos	R
IN	OUT	NA	NO			
Demonstration of Knowledge						
1	●					
Employee Health						
2	●					
3	●					
Good Hygienic Practices						
4	●					
5	●					
Preventing Contamination by Hands						
6	●					
7	●					
8	●					
Approved Source						
9	●					
10	●					
11		●			✓	✓
12	●					
Protection from Contamination						
13	●					
14		●				✓
15	●					

Compliance Status					cos	R
IN	OUT	NA	NO			
Potentially Hazardous Food Time/Temperature						
16	●					
17	●					
18	●					
19	●					
20	●					
21	●					
22	●					
Consumer Advisory						
23	●					
Highly Susceptible Populations						
24	●					
Chemical						
25	●					
26	●					
Conformance with Approved Procedures						
27	●					

Risk factors are improper practices or procedures identified as the most common contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods

Compliance Status					cos	R
IN	OUT	NA	NO			
Safe Food and Water						
28	●					
29	●					
30	●					
Food Temperature Control						
31	●					
32	●					
33	●					
34	●					
Food Identification						
35	●					
Prevention of Food Contamination						
36		●				✓
37		●				✓
38	●					
39	●					
40	●					

Compliance Status					cos	R
IN	OUT	NA	NO			
Proper Use of Utensils						
41	●					
42	●					
43	●					
44	●					
Utensils, Equipment and Vending						
45	●					
46	●					
47	●					
Physical Facilities						
48	●					
49		●				✓
50	●					
51		●				✓
52	●					
53	●					
54	●					