

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

CERTIFIED MANAGER INFORMATION:

Manager Name	Certificate Number	Certificate Type	Issue Date	Exp. Date	Verified
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:

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

Report Copy Provided To: Burton Hoey Inspected By: JESSICA COLPEAN Date: 10/07/2011

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

CURRENT OBSERVATIONS:

Source Violation Violation Type Correct By Date Corrected Repeat Number

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.

Critical 10/17/2011 Food Code 5-101.11

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

Food Code

(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.

5-203.12 Critical 10/17/2011 No

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.

6-501.111 Critical 10/17/2011

Repeat(1.00)

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 Nο Repeat(1.00)

Observation: Livestock animals are situated too closely to the open-air market environment of the food facility.

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

CURRENT OBSERVATIONS:

Source Violation Violation Type Correct By Date Corrected Repeat Number

Code Requirements: 6-501.115 Prohibiting Animals.*

(A) Except as specified in \P (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)

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)

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.

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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	А	75	\$246
Description: Above	products seized for	suspected adulteratior	due to processing	under insanitary con	ditions.	
				Tota	ls: 7	5 \$246

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JENNYS FARM STAND License Number: FRF096064 **Establishment Name: Evaluation ID:** 460543 FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Check(●) designated compliance status(IN, OUT, NO, NA) for each numbered item Mark (\checkmark) 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 cos R Compliance Status cos R Compliance Status IN OUT IN OUT NA NO Potentially Hazardous Food Time/Temperature Demonstration of Knowledge Person in charge present, demonstrates knowledge, and Proper cooking time & temperatures performs duties 17 Proper reheating procedures for hot holding • OUT IN **Employee Health** 2 Management awareness; policy present 18 • Proper cooling time & tempratures • 3 19 • Proper hot holding temperatures Proper use of reporting, restriction & evaluation • 20 Proper cold holding temperatures • IN OUT NO Good Hygienic Practices 4 21 Proper date marking & disposition • Proper eating, tasting, drinking, or tobacco use • 5 22 • No discharge from eyes, nose, and mouth • Time as a public health control: procedures & record IN OUT NA IN OUT NA NO Preventing Contamination by Hands Consumer Advisory 23 6 • Hands clean & properly washed • Consumer advisory provided for raw or undercooked foods 7 No bare hand contact with RTE foods or approved alternate method properly followed IN OUT NA **Highly Susceptible Populations** • 24 Pasteurized foods used; prohibited foods not offered • 8 Adequate handwashing facilities supplied & accessible • IN OUT NA NO Chemical IN OUT NA NO **Approved Source** 25 Food additives: approved & properly used • 9 • Food obtained from approved source 26 Toxic substances properly identified, stored, & used 10 • Food received at proper temperature IN OUT NA **Conformance with Approved Procedures** 11 Food in good conditon, safe, & unadulterated • 27 Compliance with variance, specialized process, & HACCP 12 Required records available: shellstock tags, parasite • destruction **Protection from Contamination** IN OUT NA **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. 13 • Food separated & protected 14 Food-contact surfaces: cleaned & sanitized • Proper disposition of returned, previously served, reconditioned, & unsafe food 15 • **GOOD RETAIL PRACTICES** Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods cos R Compliance Status Compliance Status cos R OUT NA OUT NA NO Proper Use of Utensils IN NO Safe Food and Water IN 28 Pasteurized eggs used where required 41 In-use utensils properly stored 29 42 Utensils, equip, & linens; stored, dried, handled Water & ice from approved source • • 30 43 • Variance obtained for specialized processing method • Single-use & single-serve articles: stored & used IN OUT NA **Food Temperature Control** 44 • Gloves properly used 31 Proper cooling methods used
br/>Adequate equipment for IN OUT Utensils, Equipment and Vending • temperature control 45 Food & non-food contact surfaces cleanable, properly • 32 Plant food properly cooked for hot holding • designed, constructed & used 33 Approved thawing methods used 46 Warewashing-installed, maintained & used; test strips • • 47 34 Thermometers provided & accurate • Non-food contact surfaces clean • OUT NA OUT IN IN 35 48 Hot & cold water available, adequate pressure • Food properly labeled; original containe • IN OUT NA NO 49 Plumbing installed; proper backflow devices 36 Insects, rodents, animals absent • 50 Sewage & waste water properly disposed • 37 Contam. prevented during food prep., storage, display 51 • Toilet facilities: constructed, supplied, clean 38 52 Garbage/refuse properly disposed; fac. maintained • 39 Wiping cloths: properly used & stored 53 Physical facilities installed, maintained & clean • 40 Washing fruits & vegetables 54 Adeq. ventilation & lighting; designated areas used

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