



**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			
<b>Name:</b>	WORLD CALL SHOP LLC	<b>ID:</b>	80302
<b>Address:</b>	2231 W LIBERTY ST	<b>Type:</b>	EXTENDED RETAIL FOOD ESTABLISHMENT
<b>City, State, Zip:</b>	ANN ARBOR MI 48103	<b>License Number:</b>	FRE110676
<b>Phone:</b>		<b>Owner Name:</b>	
<b>Fax:</b>		<b>County:</b>	WASHTENAW

**EVALUATION INFORMATION:**

<b>P and PF Food Violations Cited:</b>	2	<b>Evaluation Date:</b>	10/02/2014	<b>Seizure(s):</b>	0
<b>Repeat Violations Cited:</b>	N	<b>Follow-up Date:</b>		<b>Variance:</b>	No
<b>P,PF Food Violation(s) Corrected:</b>	2	<b>Risk Category:</b>	Z	<b>License Limitations:</b>	No
<b>P,PF Food Violation(s) Not Corrected:</b>	0	<b>Evaluation Type:</b>	Routine	<b>Water:</b>	M
		<b>Evaluation ID:</b>	25352822	<b>Sewage:</b>	M

**Key:** P = Priority PF = Priority Foundation C = Core

**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>
REMUS SUCIU	9835447	ServSafe	03/12/2013	03/12/2018	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 priority and priority foundation items or 90 days for core 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	6-202.15	Core	10/02/2014	Yes	No

**Report Copy Provided To:** Saber Naghmouchi, Owner-Arrived **Inspected By:** BETH HOWELL  
 Food Inspector

**Date :** 10/03/2014

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

Establishment Name: WORLD CALL SHOP LLC License Number: FRE110676 Evaluation ID: 25352822

**CURRENT OBSERVATIONS:**

Source	Violation Number	Violation Type	Correct By Date	Corrected	Repeat
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**Observation:** Three outside doors left open for at least an hour until I mentioned them, which allowed flies in.

**Code Requirements:** Outer Openings, Protected.

(A) Except as specified in ¶¶ (B), (C), and (E) and under ¶ (D) of this section, outer openings of a food establishment shall be protected against the entry of insects and rodents by:

- (1) Filling or closing holes and other gaps along floors, walls, and ceilings;
- (2) Closed, tight-fitting windows; and
- (3) Solid, self-closing, tight-fitting doors.

(B) Paragraph (A) of this section does not apply if a food establishment opens into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.

(C) Exterior doors used as exits need not be self-closing if they are:

- (1) Solid and tight-fitting;
- (2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the food establishment; and
- (3) Limited-use so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.

(D) Except as specified in ¶¶ (B) and (E) of this section, if the windows or doors of a food establishment, or of a larger structure within which a food establishment is located, are kept open for ventilation or other purposes or a temporary food establishment is not provided with windows and doors as specified under ¶ (A) of this section, the openings shall be protected against the entry of insects and rodents by:

- (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens;
- (2) Properly designed and installed air curtains to control flying insects; or
- (3) Other effective means.

**Method of Correction:** Comply with Law.

**Correction Detail:** Closed. Keep closed.

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Food Code	3-501.17	Priority Foundation	10/02/2014	Yes	No
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**Observation:** Cut lettuce, parsley, tomatoes and guacamole not date marked to indicate when they must be discarded which is 7 days (including 1st day) or less from preparation, as required.

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Establishment Name: WORLD CALL SHOP LLC License Number: FRE110676 Evaluation ID: 25352822

**CURRENT OBSERVATIONS:**

Source	Violation Number	Violation Type	Correct By Date	Corrected	Repeat
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**Code Requirements:** Ready-to-Eat, Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking.

(A) Except when packaging food using a reduced oxygen packaging method as specified under § 3-502.12, and except as specified in ¶¶ (D) and (E) of this section, refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days. (Pf)

(B) Except as specified in ¶¶ (D) - (F) of this section, refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified in ¶ (A) of this section and: (Pf)

(1) The day the original container is opened in the food establishment shall be counted as Day 1; (Pf) and

(2) The day or date marked by the food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety. (Pf)

(C) A refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) ingredient or a portion of a refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient. (Pf)

(D) A date marking system that meets the criteria stated in ¶¶ (A) and (B) of this section may include:

(1) Using a method approved by the regulatory authority for refrigerated, ready-to-eat potentially hazardous food (time/temperature control for safety food) that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

(2) Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under ¶ (A) of this section;

(3) Marking the date or day the original container is opened in a food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under ¶ (B) of this section; or

(4) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the regulatory authority upon request.

(E) Paragraphs (A) and (B) of this section do not apply to individual meal portions served or repackaged for sale from a bulk container upon a consumer's request.

(F) Paragraph (B) of this section does not apply to the following foods prepared and packaged by a food processing plant inspected by a regulatory authority:

(1) Deli salads, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad, manufactured in accordance with 21 CFR 110 Current good manufacturing practice in manufacturing, packing, or holding human food;

(2) Hard cheeses containing not more than 39% moisture as defined in 21 CFR 133 Cheeses and related cheese products, such as cheddar, gruyere, parmesan and reggiano, and romano;

(3) Semi-soft cheeses containing more than 39% moisture, but not more than 50% moisture, as defined in 21 CFR 133 Cheeses and related cheese products, such as blue, edam, gorgonzola, gouda, and monterey jack;

(4) Cultured dairy products as defined in 21 CFR 131 Milk and cream, such as yogurt, sour cream, and buttermilk;

(5) Preserved fish products, such as pickled herring and dried or salted cod, and other acidified fish products defined in 21 CFR 114 Acidified foods;

(6) Shelf stable, dry fermented sausages, such as pepperoni and Genoa salami that are not labeled "Keep Refrigerated" as specified in 9 CFR 317 Labeling, marking devices, and containers, and which retain the original casing on the product; and

(7) Shelf stable salt-cured products such as prosciutto and Parma (ham) that are not labeled "Keep Refrigerated" as specified in 9 CFR 317 Labeling, marking devices, and containers.

**Method of Correction:** Comply with Law.

**Correction Detail:** Corrected.

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**Date:** 10/03/2014

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**CURRENT OBSERVATIONS:**

Source	Violation Number	Violation Type	Correct By Date	Corrected	Repeat
Food Code	6-501.111	Priority Foundation	10/02/2014	Yes	No

**Observation:** At least 5 live house flies and gnats in the facility, while 3 doors were left open for at least 1 hour.

**Code Requirements:** Controlling Pests.

The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate 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 under §§ 7-202.12, 7-206.12, and 7-206.13;(Pf) and
- (D) Eliminating harborage conditions.

**Method of Correction:** Comply with Law.

**Correction Detail:** Closed doors.

**CORRECTED VIOLATIONS FROM PREVIOUS INSPECTIONS:**

Source	Violation Number	Violation Type	Violation Date	Repeat
Food Code	4-101.11	Core	09/17/2012	Repeat(0.00)

**Observation:** Tortilla chips stored in a plastic tub that is not labeled for foods and may therefore migrate non-food grade substances to chips.

**Code Requirements:** Characteristics.\*

Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be:

- (A) Safe;
- (B) Durable, corrosion-resistant, and nonabsorbent;N
- (C) Sufficient in weight and thickness to withstand repeated warewashing;N
- (D) Finished to have a smooth, easily cleanable surface;N and
- (E) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.N

**Method of Correction:** Only use items sold for food as food contact surfaces, unless otherwise know it is food-grade.

**Correction Detail:** Using containers for kitchens.

Food Code	6-101.11	Core	09/17/2012	Repeat(0.00)
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**Observation:** Toilet room floors have broken up linoleum tile around floor drains, making them not smooth and easily cleanable, as required.

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**CORRECTED VIOLATIONS FROM PREVIOUS INSPECTIONS:**

<b>Source</b>	<b>Violation Number</b>	<b>Violation Type</b>	<b>Violation Date</b>	<b>Repeat</b>
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**Code Requirements:** Surface Characteristics.

(A) Except as specified in ¶ (B) of this section, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:

- (1) Smooth, durable, and easily cleanable for areas where food establishment operations are conducted;
- (2) Closely woven and easily cleanable carpet for carpeted areas; and
- (3) Nonabsorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile food establishment servicing areas, and areas subject to flushing or spray cleaning methods.

**Method of Correction:** Comply with above.

**Correction Detail:** Retailed toilet rooms.

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**COMMENTS:**

Insp. Howell (517) 204-3899

Complaint No. 63191293 Notification:

The complainant alleged they went to Taco King (World Call Shop) on Liberty in Ann Arbor on 9/26/14 for lunch. The front and back doors were wide open. They could smell cigarette smoke. There were dead bugs, lots of them, on the floor and plenty of live flies and bees. Also, an employee dropped part of their quesadilla on the floor and then asked if the complainant wanted to replace it. They said yes and 30 seconds later the server brought back the same piece.

Investigation findings:

I stopped at the above firm on 10/2/14 at lunchtime and informed the employee left in charge, Sihem Ben Aich, of the complaint. She contacted the Owner, Saber Naghmouchi, who arrived later. Three doors to the outside were left open for at least an hour until I pointed them out. At least 5 live house flies and gnats were in the facility.

I could not smell smoke or see anyone smoking, see any ashes or cigarette butts in or by the firm. Mr. Naghmouchi said they don't smoke, only customers outside and away from the firm.

He said they would not reserve food that had dropped on the floor. I did not see anyone drop food on the floor today.

Complaint No. 63191297 also investigated today on another evaluation report.

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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	Compliance Status					cos	R						
IN	OUT	NA	NO				IN	OUT	NA	NO									
				<b>Demonstration of Knowledge</b>							<b>Potentially Hazardous Food Time/Temperature</b>								
1				Person in charge present, demonstrates knowledge, and performs duties			16	●				Proper cooking time & temperatures							
				<b>Employee Health</b>			17	●				Proper reheating procedures for hot holding							
2	●			Management awareness; policy present			18				●	Proper cooling time & temperatures							
3	●			Proper use of reporting, restriction & evaluation			19	●				Proper hot holding temperatures							
				<b>Good Hygienic Practices</b>			20		●			Proper cold holding temperatures							
4	●			Proper eating, tasting, drinking, or tobacco use			21		●			Proper date marking & disposition							
5	●			No discharge from eyes, nose, and mouth			22				●	Time as a public health control: procedures & record							
				<b>Preventing Contamination by Hands</b>								<b>Consumer Advisory</b>							
6	●			Hands clean & properly washed			23				●	Consumer advisory provided for raw or undercooked foods							
7	●			No bare hand contact with RTE foods or approved alternate method properly followed								<b>Highly Susceptible Populations</b>							
8	●			Adequate handwashing facilities supplied & accessible			24				●	Pasteurized foods used; prohibited foods not offered							
				<b>Approved Source</b>								<b>Chemical</b>							
9	●			Food obtained from approved source			25				●	Food additives: approved & properly used							
10				Food received at proper temperature			26	●				Toxic substances properly identified, stored, & used							
11	●			Food in good condition, safe, & unadulterated								<b>Conformance with Approved Procedures</b>							
12				Required records available: shellstock tags, parasite destruction			27				●	Compliance with variance, specialized process, & HACCP plan							
				<b>Protection from Contamination</b>			<b>Risk factors</b> 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															
15	●			Proper disposition of returned, previously served, reconditioned, & unsafe food															

**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	Compliance Status					cos	R	
IN	OUT	NA	NO				IN	OUT	NA	NO				
				<b>Safe Food and Water</b>							<b>Proper Use of Utensils</b>			
28				Pasteurized eggs used where required			41	●				In-use utensils properly stored		
29	●			Water & ice from approved source			42		●			Utensils, equip. & linens: stored, dried, handled		
30				Variance obtained for specialized processing method			43	●				Single-use & single-serve articles: stored & used		
				<b>Food Temperature Control</b>			44	●				Gloves properly used		
31				Proper cooling methods used Adequate equipment for temperature control								<b>Utensils, Equipment and Vending</b>		
32	●			Plant food properly cooked for hot holding			45	●				Food & non-food contact surfaces cleanable, properly designed, constructed & used		
33	●			Approved thawing methods used			46	●				Warewashing-installed, maintained & used; test strips		
34	●			Thermometers provided & accurate			47	●				Non-food contact surfaces clean		
				<b>Food Identification</b>								<b>Physical Facilities</b>		
35	●			Food properly labeled; original container			48	●				Hot & cold water available, adequate pressure		
				<b>Prevention of Food Contamination</b>			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	●			Personal cleanliness			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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 Food Inspector

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