



**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>	4	<b>Evaluation Date:</b>	10/02/2014	<b>Seizure(s):</b>	1
<b>Repeat Violations Cited:</b>	N	<b>Follow-up Date:</b>	10/06/2014	<b>Variance:</b>	No
<b>P,PF Food Violation(s) Corrected:</b>	0	<b>Risk Category:</b>	Z	<b>License Limitations:</b>	No
<b>P,PF Food Violation(s) Not Corrected:</b>	4	<b>Evaluation Type:</b>	Complaint	<b>Water:</b>	M
		<b>Evaluation ID:</b>	25352837	<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>
Food Code	3-501.16	Priority	10/06/2014	No

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

**Date :** 10/03/2014

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FOOD / DAIRY ESTABLISHMENT EVALUATION REPORT**

Establishment Name: WORLD CALL SHOP LLC License Number: FRE110676 Evaluation ID: 25352837

**CURRENT OBSERVATIONS:**

Source	Violation Number	Violation Type	Correct By Date	Corrected
<b>Observation:</b> Ground beef cooked and cooled previously and being reheated per customer order left out of refrigeration at 59 F on the edge and 53 F in the middle, not held at 41 F or below, as required. (Voluntarily disposed. See Seizure.)				
<b>Code Requirements:</b> Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding. (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under §3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, potentially hazardous food (time/temperature control for safety food) shall be maintained: (1) At 57oC (135oF) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11(B) or reheated as specified in ¶ 3-403.11(E) may be held at a temperature of 54oC (130oF) or above; (P) or (2) At 5°C (41°F) or less. (P)				
<b>Method of Correction:</b> Comply with Law.				

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Food Code	4-301.13	Core	10/06/2014	No
<b>Observation:</b> Many dirty dishes, pots and pans by kitchen warewashing sink, on floor and there is no other rack or table sufficient in size for their storage, as required. (Floors may cross-contaminate bacteria, like Listeria monocytogenes to food equipment. Said will have someone washing all day now.)				
<b>Code Requirements:</b> Drainboards. Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.				
<b>Method of Correction:</b> Comply with Law.				

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Food Code	2-101.11	Priority Foundation	10/06/2014	No
<b>Observation:</b> No assigned Person in charge present that is properly trained in all food safety requirements of firm's activities as evidenced by the employee left in charge upon my arrival and the Owner, who arrived later, telling me many times that the certified manager, who knows these requirements is not here today. (Reviewed standard operating procedures Owner had shown he understood before and committed to following. Employee left in charge, Owner and cook able to show they could follow them the next day. Keep corrected.)				
<b>Code Requirements:</b> Assignment. (A) ...the permit holder shall be the person in charge or shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of operation.(Pf)				
<b>Method of Correction:</b> Comply with Law. Be able to show that firm keeps corrected.				

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Food Code	2-103.11	Priority Foundation	10/06/2014	No
<b>Observation:</b> Employee left in charge upon my arrival (and the Owner, who arrived later) not able to state or show how they ensure employees are properly trained in and following food safety requirements related to their activities which include: no one able to state the temperature to which chicken, chopped up meats, including beef, pork and fish and reheated foods must be cooked, cook not checking cooking temp of chicken about to be served and no one able to state required cooling rates or proper cooling methods to achieve them. (Reviewed standard operating procedures Owner had shown he understood before and committed to following. Employee left in charge, Owner and cook able to show they could follow them the next day. Keep corrected.)				

Report Copy Provided To: Saber Naghmouchi, Owner-Arrived Inspected By: BETH HOWELL Date: 10/03/2014  
Food Inspector

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Establishment Name: WORLD CALL SHOP LLC License Number: FRE110676 Evaluation ID: 25352837

**CURRENT OBSERVATIONS:**

Source	Violation Number	Violation Type	Correct By Date	Corrected
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**Code Requirements:** Person in Charge.  
The person in charge shall ensure that:

- (F) Employees are properly cooking potentially hazardous food (time/temperature control for safety food), being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under § 4-203.11 and ¶ 4-502.11(B); (Pf)
- (G) Employees are using proper methods to rapidly cool potentially hazardous foods (time/temperature control for safety foods) that are not held hot or are not for consumption within 4 hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling; (Pf)
- ...(L) Employees are properly trained in food safety as it relates to their assigned duties; (Pf)...

**Method of Correction:** Comply with Law. Be able to show that firm keeps corrected.

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Food Code	3-501.15	Priority Foundation	10/06/2014	No
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**Observation:** Firm not using proper methods to ensure safe required cooling rates of cooked foods, as evidenced by Owner indicating the 3 to 5 inch deep 8 to 20 inches wide pans of foods; cooked beef, cooked beef tongue, cooked pork and chicken, beef and pork tamales, that had been cooked and cooled on previous days had been left out at room temp until they reached 50 F, then later said 41 F (counters are about 75-85 F), then placed in the coolers. No one knew or monitored to ensure safe required cooling rates. (Voluntarily disposed. See Seizure. Able to show how properly cooled cooked rice in shallow pans and that they knew and monitored to ensure cooling rates the next day.)

**Code Requirements:** Cooling Methods.

(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled:

- (1) Placing the food in shallow pans; (Pf)
- (2) Separating the food into smaller or thinner portions; (Pf)
- (3) Using rapid cooling equipment; (Pf)
- (4) Stirring the food in a container placed in an ice water bath; (Pf)
- (5) Using containers that facilitate heat transfer; (Pf)
- (6) Adding ice as an ingredient; (Pf) or
- (7) Other effective methods. (Pf)

(B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be:

- (1) Arranged in the equipment to provide maximum heat transfer through the container walls; and
- (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the food.

**Method of Correction:** Comply with Law. Be able to show that firm keeps corrected.

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**COMMENTS:**

Insp. Howell (517) 204-3899

Complaint No. 63191297 Notification and Investigation Report discussed and left with Owner.

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**Establishment Name:** WORLD CALL SHOP LLC      **License Number:** FRE110676      **Evaluation ID:** 25352837

**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.

<b>Status</b>	<b>Commodity</b>	<b>Manufacturer</b>	<b>Lot Code</b>	<b>Violation Code</b>	<b>Weight (lbs.)</b>	<b>Value</b>
Released	Cooked beef, pork, various tamales	Same as above.	None	A	50	\$200

Description: Foods suspected of adulteration. Pan of ground beef at 59 F on the edge and 53 F in the middle, not held at 41 F or below, as required. Firm not using proper methods to ensure safe required cooling rates of cooked foods; cooked beef, cooked beef tongue, cooked pork and chicken, beef and pork tamales, that had been cooked and cooled on previous days. No one knew or monitored to ensure safe required cooling rates. Voluntarily removed and placed in dumpster.

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Totals:                    50                    \$200

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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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