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.

Kirkland & Ellis Cafe'  
Law School  
625 S. State Street  
Ann Arbor, MI 48109

Person In Charge (PIC):

INSPECTION TYPE:  
Routine Inspection

Manager Certified: No  
License Posted: No  
Antichoking Poster: No  
CO2 Tanks Secured: No

This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 12/18/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

4-601.11  Repeat  (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)  
(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.  
(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

Item(s):  Food-contact surface(s)  
Problem(s):  Soiled  
Correction(s):  Keep clean.

12/18/2019  
THE SLICER WAS NOT SUFFICIENTLY CLEANED AFTER THE LAST USE. IT IS CRITICALLY IMPORTANT TO FULLY CLEAN ALL EQUIPMENT TO PREVENT CONTAMINATION TO FOOD. UPON REQUEST THE SLICER WAS THOROUGHLY CLEANED. VIOLATION CORRECTED.

Service Area

3-501.16  Repeat  (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)  
(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.  
(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

Item(s):  Cold food item(s)  
Problem(s):  Stored above 41 degrees F  
Correction(s):  Store below 41 degrees F.

12/18/2019  
THE YOGURT IN THE COOLER IS 54 DEGREES F. ALL TIME TEMPERATURE CONTROL FOR SAFETY FOOD ITEMS MUST BE STORED AT 41 DEGREES F OR BELOW. UPON
Service Area

REQUEST THE OPERATOR THREW OUT THE YOGURT. HE HAS CALLED IN A REPAIR FOR THE COOLER. VIOLATION CORRECTED.

4-501.11 Repeat EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

**Item(s):** equipment

**Problem(s):** Do not meet requirements of rule

**Correction(s):** Repair/replace to meet requirements of rule.

12/18/2019 THE COOLER IS NOT FUNCTIONING PROPERLY AND IS HOLDING FOOD AT 54 DEGREES F. ALL FOOD HAS BEEN REMOVED FROM THE COOLER. THE OPERATOR HAS CALLED FOR A REPAIR ON THE COOLER.

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<tr>
<th>Closing Comments:</th>
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<tr>
<td>THE OPERATORS ARE CURRENTLY PREPARING GRAB AND GO SANDWICHES TWICE A DAY. THEY PREPARE SANDWICHES IN THE MORNING AND AGAIN IN THE AFTERNOON. UM EH&amp;S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <a href="http://ehs.umich.edu/campus-life-safety/food-safety/inspections/">http://ehs.umich.edu/campus-life-safety/food-safety/inspections/</a></td>
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Person in charge (Name and Title)  
Inspected By (Name and Title)

Jennifer Nord

This signature does not imply agreement or disagreement with any violation noted.