

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.

UMMA Cafe **SFE 5081 248681 11/6/2025 10:00:00 AM**
UM Museum of Art **Last Routine: 4/30/2025**
525 S. State St.
ZIP CODE NOT FOUND
Person In Charge (PIC): Matt Higgins **Establishment Phone: (734) 647-2257**

INSPECTION TYPE: Routine Inspection	Manager Certified License Posted Antichoking Poster CO2 Tanks Secured	Yes Yes Yes N/A
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 11/6/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)	11/06/25
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Item(s):	Working containers-toxics	11/6/2025
Location:	Dish washing Area	11/6/2025
Problem(s):	Not labeled as to content	
Correction(s):	Label all containers as to content.	

11/6/2025	Working containers of chemical/toxic materials shall be labeled with their common name.	
	Observed multiple unlabeled bottles containing Ecolab Pantastic, SMARTPOWER Sink and Surface Cleaner and Sanitizer, and Dish Machine Rinse Additive in the dish washing area (see photo).	
	Correct by labeling all chemical bottles with common name (e.g. cleaner, sanitizer, degreaser, etc.)	
	Corrected at the time of inspection - Chemical containers were labeled appropriately.	

6-301.14	A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.	02/04/26
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Item(s):	Handwashing signage	
Location:	Handwashing Sink	
Problem(s):	Not provided At hand sink	
Correction(s):	Provide	

11/6/2025	Observed no hand washing sign at the hand washing sink in the back kitchen area.	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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back kitchen area

Correct by providing a hand washing sign to the above hand washing sink to encourage/promote employee hand washing.

Entire establishment

4-601.11 Core	(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.	02/04/26
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Item(s): Non-food contact surface(s)
Location: cooler(s)
Problem(s): Soiled
Correction(s): Keep clean.

11/6/2025 Nonfood-contact surfaces of equipment shall remain clean to sight and touch.

Observed soiled interior cavity inside the undercounter one-door reach cooler in the back kitchen area and undercounter two-door reach-in cooler (located underneath the espresso machines along the front line).

Correct by cleaning the interior cavities inside the above coolers to sight and touch and maintain them clean.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

Keep up with daily checklist log, and ensure that it is filled out on a daily basis.

Report was emailed to person in charge and Michigan Dining management team.

Person in charge (Name and Title)

Inspected By (Name and Title)



Nonda Mihas

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