

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.

Getaway 'N Play Cafe **SFE 5081 071062 07/28/2022 10:15:00 AM**
C&W Hospital **Last Routine: 03/04/2022**
1540 E. Hospital Dr.
Ann Arbor, MI 48109
Person In Charge (PIC): Lisa Barnier **Establishment Phone: (734) 998-0571**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	Yes
	CO2 Tanks Secured	Yes

Violation			
Category	Repeat Violation Description/Remarks/Correction Schedule	Correct By	Corrected

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 07/28/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

3-501.18	A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:	07/28/22
Priority	(1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)	
	(2) Is in a container or PACKAGE that does not bear a date or day; (P) or	
	(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)	

Item(s):	Ready to eat, potentially hazardous food(s)	07/28/2022
Location:	Walk-in cooler	07/28/2022
Problem(s):	Beyond consume by date	
Correction(s):	Discard.	

07/28/2022 Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date.

Observed a container of shredded carrots and a container of shredded cheese in the back walk in cooler on a shelf beyond 7 days from preparation date.

CORRECTED AT TIME OF ROUTINE INSPECTION - PIC discarded the shredded carrots and shredded cheese.

3-501.17	(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf)	07/28/22
Priority Foundation	(B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be	

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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back kitchen area

consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): In house prepared ready-to-eat potentially hazardous food(s) 07/28/2022
Location: Walk-in cooler 07/28/2022
Problem(s): Improperly date marked
Correction(s): Discard.

07/28/2022 Potentially Hazardous Foods Stored Longer Than 24 Hours Shall Be Date Marked With Use By Date No Greater Than 7 Days From Preparation.

Observed sliced tomatoes in the walk in cooler date marked 7/21 - 7/29 which is beyond 7 days from the preparation date. Additionally, two sauces were observed in the front line guest restaurant area without any visible date markings.

CORRECTED AT TIME OF ROUTINE INSPECTION - PIC discarded the improperly date marked sliced tomatoes and the sauces without any date markings.

Prep Area

5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for 07/28/22
 Priority Foundation EMPLOYEE use and used for no other purpose. (Pf)
 (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

Item(s): Handwashing sink(s) 07/28/2022
Location: hand wash sink(s) 07/28/2022
Problem(s): Not easily accessible Items stored In front of In front of
Correction(s): Remove items from handsink. Do not store items at handsink.

07/28/2022 A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.

Preparation Area Hand Washing Sink - Yellow caution wet floor cone was placed directly in front of hand washing sink.

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.

CORRECTED AT TIME OF ROUTINE INSPECTION - Yellow caution wet floor cone was moved to make hand washing sink easily accessible.

storage area

4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency 10/26/22
 Core necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)

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storage area

Problem(s): With accumulation of debris

Correction(s): Keep clean.

07/28/2022 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

1) Storage Area - Bins used for equipment storage were soiled with food debris.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

CORRECTED AT TIME OF ROUTINE INSPECTION - Bins were taken back to warewash area to be washed through warewash machine.

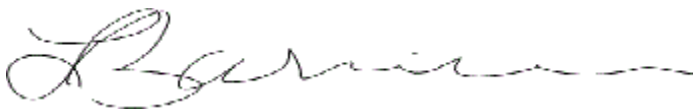

Closing Comments:

All core/priority/priority foundation items were corrected at the time of routine inspection.

UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <http://ehs.umich.edu/campus-life-safety/food-safety/inspections/>

Person in charge (Name and Title)

Inspected By (Name and Title)

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

Nonda Mihas