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'
Mott C&W Hospital
1540 E. Hospital Dr.
Ann Arbor, MI 48109

Person In Charge (PIC): Lisa Barnier

**FOOD ESTABLISHMENT INSPECTION REPORT**

University of Michigan
EH&S
Ann Arbor, MI 48109-1010
(734)647-1142

**Getaway n Play Cafe’**
Mott C&W Hospital
1540 E. Hospital Dr.
Ann Arbor, MI 48109

**Establishment Phone:** (734) 998-0571

**Manager Certified:** Yes
**License Posted:** Yes
**Antichoking Poster:** Yes
**CO2 Tanks Secured:** Yes

**INSPECTION TYPE:** Routine Inspection

**REPEAT VIOLATION:** No

**Corrected By:**

**Corrected:**

---

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

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>back kitchen area</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4-501.11 Core</td>
<td></td>
<td><strong>EQUIPMENT</strong> shall be maintained in a state of repair and condition that meets the requirements of the code.</td>
<td>03/16/20</td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td></td>
<td>Equipment components doors</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Location:</td>
<td></td>
<td>1-door cooler(s) door</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Problem(s):</td>
<td></td>
<td>In poor repair</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td></td>
<td>Repair/replace</td>
<td></td>
<td></td>
</tr>
<tr>
<td>12/17/2019</td>
<td></td>
<td>OBSERVED THE DOOR GASKET CRACKED/SPLIT ON THE DOOR OF THE GLASS FRONT PEPSI COOLER IN THE BACK KITCHEN. CALL PEPSI TO REPLACE THE DOOR GASKET.</td>
<td>03/16/20</td>
<td></td>
</tr>
<tr>
<td>12/17/2019</td>
<td></td>
<td>OBSERVED THE DOOR HANDLE MISSING ON THE GLASS FRONT PEPSI COOLER IN THE BACK KITCHEN. CALL PEPSI TO REPAIR/REPLACE THE MISSING/BROKEN-OFF DOOR HANDLE.</td>
<td>03/16/20</td>
<td></td>
</tr>
<tr>
<td>Entire establishment</td>
<td></td>
<td>The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional, no longer used and free of litter.</td>
<td>03/16/20</td>
<td></td>
</tr>
<tr>
<td>6-501.114 Repeat Core</td>
<td></td>
<td>Unnecessary item(s) old/broken equipment</td>
<td>03/16/20</td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Problem(s):</td>
<td></td>
<td>Not removed from facility</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td></td>
<td>Remove from facility/premises.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>12/17/2019</td>
<td></td>
<td>OBSERVED AN UNUSED BUNN COFFEE BREWER COVERED WITH A PLASTIC BAG NEXT TO THE ICE MACHINE, AN OLD TURBO CHEF PIZZA OVEN ON A COUNTER IN THE BACK PREP AREA, AND AN OLD/BROKEN TURBO CHEF OVEN STORED IN A CORNER BACK IN THE DISHWASHING ROOM. RELOCATE, REMOVE, OR PROPERLY DISPOSE OF OLD/UNUSED/BROKEN EQUIPMENT AS THEY TAKE UP VALUABLE SPACE, HINDER CLEANING OF THE ESTABLISHMENT, COLLECT DUST, AND CAN SERVE AS A</td>
<td>03/16/20</td>
<td></td>
</tr>
</tbody>
</table>
## Inspection Findings

### Entire Establishment

**Description/Remarks/Correction Schedule**

**Item(s):** Physical facilities/structures floors  
**Location:** floor sink  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

**Observed most of the floor sinks throughout the establishment (back prep area, dishwashing room, front serving line, etc.) soiled/stained. Acquire the suitable abrasive cleaners and tools and clean the floor sinks. Clean routine with an established procedure.**

### Front Service Area

**Description/Remarks/Correction Schedule**

**Item(s):** Physical facilities/structures walls  
**Location:** Walls  
**Problem(s):** With accumulation of debris  
**Correction(s):** Keep clean.

**Clean the stainless steel wall surfaces behind the Turbo Chef Pizza oven to remove accumulated clinging dust on the front cooking line.**

### Serving Line

**Description/Remarks/Correction Schedule**

**Item(s):** Nonfood contact surface(s)  
**Location:** Glass display case(s) Warmer  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

**Clean/De-grease the bottom interior metal surfaces and the small metal evaporative pan in the countertop glass display food warmer to remove scorch marks, stains, and other residues.**

### Certified Managers:
Closing Comments:
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.

David Peters