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
C&W Hospital
1540 E. Hospital Dr.
Ann Arbor, MI 48109
Person In Charge (PIC): Lisa Barnier

INSPECTION TYPE:
Routine Inspection

Manager Certified
License Posted
Antichoking Poster
CO2 Tanks Secured

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

4-602.11 Core (A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned:
(1) Except as specified in ¶ (B) of this section, before each use with a different type
of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P)
(2) Each time there is a change from working with raw FOODS to working with
READY-TO-EAT FOODS; (P)
(3) Between uses with raw fruits and vegetables and with POTENTIALLY
HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P)
(4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P)

back kitchen area

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 03/04/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.
Back Kitchen Area

Grinders, and water vending equipment:
(a) At a frequency specified by the manufacturer, or
(b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

| Item(s): | Food-contact surface(s) used for nonpotentially hazardous food(s) |
| Location: | Ice machine |
| Problem(s): | Not cleaned |
| Correction(s): | Clean as required above. |

03/04/2022 Equipment contacting food that is not potentially hazardous shall be cleaned in equipment, such as ice machines, at a frequency necessary to prevent accumulation of soil and/or mold.

Observed soiled interior cavity of ice machine, specifically on white plastic chute.

Clean interior cavity of ice machine using wash, rinse and sanitize method to remove soil and/or mold and clean regularly to prevent the accumulation of soil and/or mold.

Dining Area

4-602.13 Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

| Item(s): | Nonfood contact surface(s) |
| Location: | Microwave |
| Problem(s): | Soiled |
| Correction(s): | Keep clean. |

03/04/2022 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) Dining Area - Interior cavity of microwave is soiled with encrusted 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.

Entire Establishment

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

| Item(s): | Equipment components seals |
| Problem(s): | In poor repair Open seams |
| Correction(s): | Repair/replace. |

03/04/2022 Equipment shall be maintained in a state of good repair.
**Entire establishment**

Observed the following equipment items in need of repair:

1) Ripped/torn gaskets on several cold-holding unit doors throughout the facility

Correct as soon as possible by repairing the above equipment items throughout the facility.

---

**6-501.12 Core**

(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

**Item(s):** Physical facilities/structures floors  
**Problem(s):** Not clean  
**Correction(s):** Keep clean  

**03/04/2022**

Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Warewashing Area - Standing water present on the floor underneath 3-compartment sink, specifically towards the left side

2) Walk-in Freezer - Floor is soiled, specifically underneath shelving units

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

---

**Guest Restaurant**

**3-501.16 Priority**

Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained:

(A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)
(B) At 41°F or less (P)

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

**03/04/2022**

Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Observed potentially hazardous foods, including in-house prepared dressings/sauces in single-service cups, out at room temperature at guest restaurants station (Ahmo's Gyros & Deli).

Correct immediately by cold-holding potentially hazardous foods at 41 degrees F or below at all times.
### Guest Restaurant

CORRECTED AT TIME OF ROUTINE INSPECTION - In-house prepared dressings/sauces in single-service cups were placed in cold-holding unit at serving line.

<table>
<thead>
<tr>
<th>Violation</th>
<th>Repeat</th>
<th>Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-903.11</td>
<td>Core</td>
<td>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.</td>
<td>03/04/22</td>
<td></td>
</tr>
</tbody>
</table>

- **Item(s):** Single-service/single-use article(s)
- **Problem(s):** Exposed to dust, splash, or other contaminates
- **Correction(s):** Store in protected manner.

03/04/2022 Clean utensils, equipment and single-service items shall be protected from splash, debris, and other contaminants.

Observed clean single-service to-go containers with food-contact surface stored in contact with soiled lid of cambro container.

Correct as soon as possible by storing clean single-service items in a location that protects from splash, debris, and other contaminates.

CORRECTED AT TIME OF ROUTINE INSPECTION - Contaminated single-service to-go container was discarded and single-service to-go containers were moved to be stored in a clean location.

### Walk in Cooler

FOOD shall be protected from contamination by storing the FOOD:

1. In a clean, dry location;
2. Where it is not exposed to splash, dust, or other contamination; and
3. At least 15 cm (6 inches) above the floor, unless otherwise approved.

<table>
<thead>
<tr>
<th>Violation</th>
<th>Repeat</th>
<th>Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-305.11</td>
<td>Core</td>
<td>Food item(s) in storage</td>
<td>09/01/22</td>
<td></td>
</tr>
</tbody>
</table>

- **Item(s):** Food item(s) in storage
- **Problem(s):** Exposed to dust, splash, or other contaminates
- **Correction(s):** Store in protected manner.

03/04/2022 Keep food safe from splash, debris, and other contaminants.

Observed nonsolid bottom shelves inside walk-in cooler.

Correct as soon as possible by providing solid bottom shelves to protect foods from splash, dirt, and other contaminates.

### Closing Comments:

Priority violation was addressed/corrected at the time of routine inspection. All remaining core violations must be addressed/corrected as soon as possible, which will be reinspected at the next 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/
<table>
<thead>
<tr>
<th>SFE</th>
<th>5081071062</th>
<th>Getaway 'N Play Cafe</th>
<th>03/04/2022 12:30:00 PM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Category</td>
<td>Repeat</td>
<td>Violation Description/Remarks/Correction Schedule</td>
<td>Correct By</td>
</tr>
<tr>
<td>Violation</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Person in charge (Name and Title)  

[Signature]

Inspected By (Name and Title)  

[Signature]  

Nonda Mihas

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