**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.

**20/20 Cafe’**  
**Kellogg Eye Center**  
**1000 Wall Street**  
**Ann Arbor, MI 48105-1912**  
**Person In Charge (PIC): Al Smith**

<table>
<thead>
<tr>
<th>INSPECTION TYPE:</th>
<th>Follow Up Critical</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Violation Category</strong></td>
<td>Repeat</td>
</tr>
<tr>
<td><strong>UnCorrected</strong></td>
<td></td>
</tr>
<tr>
<td>4-501.11</td>
<td>Front</td>
</tr>
<tr>
<td>Item(s):</td>
<td>Equipment components seals</td>
</tr>
<tr>
<td><strong>Corrected</strong></td>
<td></td>
</tr>
<tr>
<td>3-501.16</td>
<td>Salad</td>
</tr>
<tr>
<td>Item(s):</td>
<td>Cold food item(s)</td>
</tr>
<tr>
<td>08/28/2019</td>
<td>WHEN CHECKING THE VARIETY OF SALAD TOPPINGS ON THE SALAD BAR AT THE OPENING OF THE LUNCH SERVICE AT 11:00AM, THE TCS TOPPINGS WERE FOUND BETWEEN 43-47 DEGREES. THE INCREASE IN THESE FOOD TEMPERATURES MAY HAVE BEEN ACCOUNTED FOR BY THE SMALL PANS OF TOPPINGS SITTING AT ROOM TEMPERATURE DURING PREP/ASSEMBLY BY THE SALAD COOK. THE PC WILL RE-CHECK THE SALAD TOPPINGS TEMPERATURES AGAIN AT 12:00PM. LUNCH ENDS AT 2:00PM AND THE CAFE DOES NOT OPERATE FOR DINNER, SO TODAY’S SALAD TOPPINGS WILL BE CONSIDERED FOR ONE USE (TIME AS A CONTROL) AND TOSS AT THE END OF THE LUNCH PERIOD, IF NEEDED. CORRECTED.</td>
</tr>
</tbody>
</table>

**A FOOD** specified in ¶ 3-501.17(A) or (B) shall be discarded if it:

1. Exceeds the temperature and time combination specified in ¶ 3-501.17(A),
Critical / Non-crit  Repeat  Violation Description/Remarks/Correction Schedule  Correct By  Corrected

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)  08/28/2019
Location:  2-door cooler(s)  08/28/2019
Problem(s):  Beyond consume by date
Correction(s):  Discard.

08/28/2019  TWO SMALL METAL FOOD PANS WITH SAUSAGE TOPPING FOR PIZZAS AND DICED
TOMATOES WERE FOUND IN THE SANDWICH MAKE COOLER PASSED THEIR MARKED
INSPECTION. THROW AWAY DATE MARKED FOODS PROMPTLY WHEN THEY REACH
THEIR MARKED EXPIRATION DATES. CORRECTED.

4-501.14  A WAREWASHING machine; the compartments of sinks, basins, or other receptacles
Dish used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering
Dishwashing Are wiping cloths; and drainboards or other EQUIPMENT used to substitute for
warewashing equipment dishmachine

Item(s): Warewashing equipment dishmachine  08/30/2019
Location: dish machine(s)  08/30/2019
Problem(s): Not cleaned
Correction(s): Clean as required above.

08/28/2019  OBSERVED FOOD RESIDUES AROUND THE PERIMETER EDGES OF THE DOOR TO THE
DISH MACHINE WHEN THE DOOR IS OPENED. CLEAN ALL INTERNAL AND EXTERNAL
SURFACES OF THE DISH MACHINE TO REMOVE FOOD RESIDUES. DELIME AND/OR
DESCALE THE DISH MACHINE AS NEEDED.

08/30/2019  THE DISH MACHINE HAS BEEN CLEANED AND DE-LIMED/DE-SCALED. CORRECTED.

4-602.13  NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency
Front necessary to preclude accumulation of soil residues.
Front Servico Lin

Item(s): Nonfood contact surface(s)  08/30/2019
Problem(s): With accumulation of debris
Correction(s): Keep clean.

08/28/2019  THE SOUTHBEND CHARGRILLER/FLAT-TOP GRILL/2-BURNER STOVE UNIT NEEDS
CLEANING ON ALL EXTERIOR SURFACES TO REMOVE ACCUMULATED GREASY
RESIDUES AND OTHER SOILS. CLEAN.

08/30/2019  THE SOUTHBEND CHARGRILLER/FLAT-TOP GRILL/2-BURNER STOVE UNIT HAS BEEN
CLEANED TO REMOVE ACCUMULATED GREASY RESIDUES AND OTHER SOILS.
CORRECTED.

6-501.114  The PREMISES shall be free of items that are unnecessary to the operation or
Back maintenance of the establishment such as EQUIPMENT that is nonfunctional, no
Back prep area longer used and free of litter.

Item(s):  Unnecessary item(s) old/broken equipment  08/30/2019
<table>
<thead>
<tr>
<th>Date</th>
<th>Problem(s)</th>
<th>Correction(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>08/30/2019</td>
<td>THE NEW COUNTER MOUNTED CAN OPENER AND BRACKET HAVE BEEN INSTALLED. CORRECTED.</td>
<td></td>
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</tbody>
</table>

6-501.12
Entire
Entire establishment

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Physical facilities/structures floors</th>
<th>Location:</th>
<th>floor</th>
<th>Problem(s):</th>
<th>With accumulation of debris</th>
<th>Correction(s):</th>
<th>Keep clean.</th>
</tr>
</thead>
<tbody>
<tr>
<td>08/30/2019</td>
<td>THE FLOOR AREAS THROUGHOUT THE ENTIRE ESTABLISHMENT HAVE BEEN SWEPT AND MOPPED TO REMOVE FOOD SOILS, DROPPED ITEMS AND OTHER DEBRIS. OTHER SURFACES, DRAWER EDGES, DRAWER PANS, SHELVING HAVE BEEN CLEANED AS WELL. CORRECTED.</td>
<td>08/30/2019</td>
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