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.

**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.

<table>
<thead>
<tr>
<th>Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>Routine Inspection</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Manager Certified</td>
<td>Yes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>License Posted</td>
<td>Yes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Antichoking Poster</td>
<td>Yes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CO2 Tanks Secured</td>
<td>Yes</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**20/20 Cafe’**  
Kellogg Eye Center  
1000 Wall Street  
Ann Arbor, MI 48105-1912  
**Person In Charge (PIC):** ALAN SMITH  
**Establishment Phone:** (734) 763-8187  
**INSPECTION TYPE:**  
Manager Certified  
License Posted  
Antichoking Poster  
CO2 Tanks Secured  
This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 04/22/2021 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Cook line area**

<table>
<thead>
<tr>
<th>Priority Foundation</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-501.17</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**(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)**

**Item(s):** Commercially processed ready to eat potentially hazardous food(s)

**Problem(s):** Improperly date marked Longer than 7 days stored at 41 degrees F

**Correction(s):** Provide proper date marks as stated above.

04/22/2021  
COMMERCIALY-PROCESSED READY-TO-EAT FOODS OUT OF THEIR ORIGINAL PACKAGING THAT IS STORED FOR GREATER THAN 24 HOURS SHALL HAVE CONSUME/DISCARD BY DATE MARK NO GREATER THAN 7 DAYS FROM PREPARATION DATE.

**OBSERVED SINGLE-SERVICE CUPS CONTAINING SALSA AND SOUR CREAM (LOCATED INSIDE BOTTOM TWO-DOOR COOLER BEHIND MAIN COOK LINE) WITH 4/22/2021-4/30/2021 DATE MARKS, WHICH IS BEYOND 7 DAYS FROM PREPARATION DATE.**

**CORRECT IMMEDIATELY BY ENSURING CONSUME/DISCARD BY DATES DO NOT EXCEED 7 DAYS FROM PREPARATION DATE.**

**VIOLATION CORRECTED AT TIME OF ROUTINE INSPECTION - SINGLE-SERVICE CUPS CONTAINING SALSA AND SOUR CREAM WERE DATE MARKED 4/22/2021-4/28/2021.**
Cook line area

(A) The FOOD-CONTACT SURFACES of cooking and baking EQUIPMENT shall be cleaned at least every 24 hours. This section does not apply to hot oil cooking and filtering EQUIPMENT if it is cleaned as specified in Subparagraph 4-602.11(D)(6).

(B) The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.

Item(s): Baking and cooking equipment
Problem(s): Not cleaned At least every 24 hours
Correction(s): Clean as required above.

Dishwashing Area

Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:
(1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;
(2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and
(3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods.

Item(s): Wall material(s)
Location: Dish washing Area
Problem(s): Not durable
Correction(s): Repair/replace to be durable under normal use.
employee storage room/closet

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
Problem(s): Not clean
Correction(s): Keep clean

04/22/2021

PHYSICAL FACILITIES SHALL BE MAINTAINED CLEAN TO SIGHT AND TOUCH.

OBSERVED THE FOLLOWING AREAS THROUGHOUT ESTABLISHMENT/FACILITY IN NEED OF CLEANING:

1) EMPLOYEE LOCKER ROOM TO BE SOILED, SPECIFICALLY FLOOR AREA
2) KITCHEN PREPARATION SINK DRAIN BOWL

CORRECT AS SOON AS POSSIBLE BY CLEANING THE ABOVE ITEMS THROUGHOUT ESTABLISHMENT/FACILITY TO SIGHT AND TOUCH AND MAINTAINING CLEAN AT ALL TIMES.

Kitchen

3-304.12 Core

During pauses in FOOD preparation or dispensing, UTENSILS shall be stored:
(A) In the FOOD with their handles above the top of the FOOD and the container;
(B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
(C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT;
(D) In running water, such as dipper well.
(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or
(F) In a container of water maintained at a temperature of at least 135°F.

Item(s): Dispensing utensil(s)
Location: (both)
Problem(s): Improperly stored To prevent contamination of food or food related items
Correction(s): Store in manner that does not contaminate items

04/22/2021

DURING PAUSES IN FOOD PREPARATION, UTENSILS SHALL BE STORED WITH THEIR HANDLES ABOVE THE TOP OF THE FOOD TO PREVENT POTENTIAL CONTAMINATION OF FOOD PRODUCTS.

OBSERVED SEVERAL DRY FOOD STORAGE CONTAINERS WITH EITHER SINGLE-SERVICE PLASTIC CONTAINERS/CUPS OR METAL FOOD VESSEL WITHOUT HANDLES THAT WERE USED AS SCOOPS INSIDE THOSE DRY FOOD STORAGE CONTAINERS.

CORRECT BY REPLACING SINGLE-SERVICE PLASTIC CONTAINERS/CUPS AND METAL FOOD VESSEL WITH A SMOOTH AND EASILY CLEANABLE UTENSIL THAT HAS A
## Kitchen

HANDLE AND ENSURE THAT HANDLE IS ALWAYS ABOVE THE TOP OF THE FOOD DURING PAUSES IN FOOD PREPARATION TO AVOID POTENTIAL CONTAMINATION OF FOOD PRODUCTS.

### 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.

**Item(s):** Non-food contact surface(s) outsides of equipment

**Problem(s):** Soiled

**Correction(s):** Keep clean.

04/22/2021  NONFOOD-CONTACT SURFACES OF EQUIPMENT SHALL BE MAINTAINED CLEAN TO SIGHT AND TOUCH.

OBSERVED SEVERAL ROLLING CARTS IN ADDITION TO DRY FOOD STORAGE LIDS THROUGHOUT KITCHEN TO BE SOILED WITH EXCESSIVE FOOD DEBRIS.

CORRECT AS SOON AS POSSIBLE BY CLEANING THE ABOVE NONFOOD-CONTACT SURFACES OF EQUIPMENT TO SIGHT AND TOUCH AND MAINTAINING CLEAN AT ALL TIMES.

**Closing Comments:**

JOINT ROUTINE INSPECTION CONDUCTED BY DAVID PETERS AND EPAMONONDAS (NONDA) MIHAS.

CFM: ALAN SMITH
SERVSAFE #17534360
EXP: 03/02/2024

ALLERGENS: ALAN SMITH
SERVSAFE #2673062
EXP: 11/23/2021

PRIORITY FOUNDATION VIOLATION WAS CORRECTED AT TIME OF ROUTINE INSPECTION, HOWEVER REMAINING CORE VIOLATIONS MUST BE ADDRESSED 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/

---

**Person in charge (Name and Title)**

[Signature]

**Inspected By (Name and Title)**

Nonda Mihas

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