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.

Nick's Cafe
North Ingalls Bldg.
300 N. Ingalls
Ann Arbor, MI 48109
Person In Charge (PIC): Jeremiah Hephzidah
Establishment Phone: (734) 763-9484

INSPECTION TYPE:
Follow Up Critical

<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>UnCorrected</td>
<td></td>
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<tr>
<td>3-501.16</td>
<td></td>
<td>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)</td>
<td>09/05/19</td>
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<tr>
<td>Cook</td>
<td>Cook line area</td>
<td>Hot food item(s) Stored below 135 degrees F</td>
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<tr>
<td>4-602.13</td>
<td></td>
<td>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</td>
<td>12/04/19</td>
<td></td>
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<tr>
<td>Cook</td>
<td>Cook line area</td>
<td>Nonfood contact surface(s) Soiled</td>
<td></td>
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<tr>
<td>6-501.12</td>
<td></td>
<td>(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.</td>
<td>12/04/19</td>
<td></td>
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<tr>
<td>Cook</td>
<td>Cook line area</td>
<td>Physical facilities/structures Soiled</td>
<td></td>
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<tr>
<td>Corrected</td>
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<tr>
<td>4-601.11</td>
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<td>09/15/19</td>
<td>09/13/19</td>
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</tbody>
</table>
### Kitch

**Item(s):** Food-contact surface(s)  
**Problem(s):** With accumulation of debris

**Correct By:** 9/13/2019  
**Corrected:** 9/13/2019

**Problem(s):** THE ICE MACHINE IS NOW CLEAN. VIOLATION CORRECTED.

### Dishr

**Item(s):** Soap  
**Problem(s):** Not provided

**Correct By:** 9/13/2019  
**Corrected:** 9/13/2019

**Problem(s):** THE SOAP DISPENSER WAS REPLACED WITH A FUNCTIONING DISPENSER. VIOLATION CORRECTED.

### Kitch

**Item(s):** Sanitary hand drying provisions  
**Problem(s):** Not provided

**Correct By:** 9/5/2019  
**Corrected:** 9/5/2019

**Problem(s):** EACH HANDWASHING SINK OR GROUP OF 2 ADJACENT HANDWASHING SINKS SHALL BE PROVIDED WITH A SUPPLY OF HAND CLEANING LIQUID, POWDER, OR BAR SOAP. (Pf)

### 3-305.11

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

**Correct By:** 9/13/2019  
**Corrected:** 9/13/2019

**Problem(s):** 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.

### 4-602.13

**Item(s):** Nonfood contact surface(s)  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

**Correct By:** 9/13/2019  
**Corrected:** 9/13/2019

**Problem(s):** THESE ITEMS HAVE BEEN CLEANED. VIOLATION CORRECTED.
6-501.12  (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): Soiled  
Correction(s): Keep clean.

9/13/2019  THESE AREAS HAVE BEEN CLEANED. VIOLATION CORRECTED.

Closing Comments:  
SUBMIT STANDARD OPERATING PROCEDURES FOR USING TIME AS A CONTROL TO HOLD BREAKFAST SANDWICHES.

Continued

Person in charge (Name and Title)  

Inspected By (Name and Title)  

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

Jennifer Nord