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.

**Seigel Cafe**

**Routine Inspection**

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
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<tbody>
<tr>
<td><strong>Kitchen</strong></td>
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4-601.11 **Repeat** (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):** Food-contact surface(s)
**Problem(s):** With accumulation of debris
**Correction(s):** Keep clean.

**11/8/2019**  
AT THE BEGINNING OF THE INSPECTION THE MIXER WAS SOILED AND NEEDED TO BE CLEANED. THIS ITEM WAS CORRECTED DURING THE INSPECTION.

4-501.14 **Repeat** A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards shall be cleaned as required.

**Item(s):** Warewashing equipment
**Problem(s):** Not cleaned
**Correction(s):** Clean as required above.

**11/8/2019**  
CLEAN THE THREE COMPARTMENT SINK BEFORE AND AFTER EACH USE. ON THIS DATE THE SINK WAS SOILED AND IN USE.

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

**2/06/20**

This Facility was inspected by David Peters, a representative from University of Michigan, on 11/8/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.
### Kitchen

**Item(s):** Nonfood contact surface(s)  
**Problem(s):** With accumulation of debris  
**Correction(s):** Keep clean.  

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CLEAN THE EXTERIOR OF THE EQUIPMENT UNDER THE HOOD AS IT IS SOILED.  
DOOR HANDLES AND CUPBOARD DOOR HANDLES ARE SOILED AND NEED TO BE CLEANED.

6-501.11 Repeat PHYSICAL FACILITIES shall be maintained in good repair.  

**Item(s):** Physical facilities  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.  

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THE COVE BASE IS REMOVED FROM THE WALL IN THE KITCHEN. REPAIR THE COVE BASE TO PROTECT THE WALL DURING CLEANING.

6-501.12 Repeat (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.  

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CLEAN THE FLOOR UNDER THE GRILL IN THE FRONT COUNTER AREA.  
CLEAN THE FLOORS UNDER THE COOLERS IN THE FRONT OF THE HOUSE AS THEY ARE SOILED.

### Self service area

3-501.16 Repeat 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) 135ºF or above, except that roasts properly cooked and cooled may be held at a temperature of 130ºF; or (P)  
(B) At 41ºF or less (P)  

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

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THE SANDWICHES IN THE GRAB N GO COOLERS WERE FOUND AT 45 DEGREES F. THESE SANDWICHES MUST BE HELD AT 41 DEGREES F OR BELOW FOR SAFETY. RECOMMEND YOU REPLACE THE MISSING PLASTIC CURTAIN. ON SITE TODAY THE SANDWICHES WERE THROWN OUT DURING THE INSPECTION. VIOLATION CORRECTED.
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.