

## 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.

**Cafe 32** **SFE 5081 212275 8/22/2022 11:00 am**  
**School of Dentistry**  
**1011 N. University**  
**Ann Arbor, MI 48109-1078**  
**Person In Charge (PIC): Doug Small** **Establishment Phone: (734) 615-9191**

**INSPECTION TYPE:**

Follow Up Critical

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

4-702.11		UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. (P)	09/02/22	08/22/22
Entire establishment		<p><b>Item(s):</b> Clean utensil(s) and food-contact surface(s)</p> <p><b>Problem(s):</b> Not sanitized</p> <p><b>Correction(s):</b> Equipment/utensils must be sanitized after cleaning.</p>		8/22/2022 8/22/2022

8/22/2022

CORRECTED - Utensils and food-contact surfaces of equipment are properly sanitized after washing/rinsing using quaternary ammonia sanitizer. Concentration was verified using quaternary ammonia test strips.

7-201.11		POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by:	08/03/22	08/03/22
Storage Room		<p>(A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and</p> <p>(B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and sanitizers that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE and SINGLE-USE ARTICLES. (P)</p> <p><b>Item(s):</b> Poisonous/toxic material(s)</p> <p><b>Problem(s):</b> Not separated from Single-use items</p> <p><b>Correction(s):</b> Provide adequate separation to prevent contamination.</p>		8/3/2022 8/3/2022

**Closing Comments:**

All priority violations have been addressed/corrected.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihos