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
School of Dentistry
1011 N. University
Ann Arbor, MI 48109-1078
Person In Charge (PIC): Brian Kearfott

INSPECTION TYPE: Routine Inspection
Manager Certified Yes
License Posted Yes
Antichoking Poster Yes
CO2 Tanks Secured N/A

<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>Dishwashing Area</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6-301.11</td>
<td></td>
<td>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)</td>
<td>02/25/22</td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td></td>
<td>Soap at handsink front</td>
<td>2/25/2022</td>
<td>2/25/2022</td>
</tr>
<tr>
<td>Problem(s):</td>
<td></td>
<td>Not provided At hand sink</td>
<td>2/25/2022</td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td></td>
<td>Provide</td>
<td>2/25/2022</td>
<td></td>
</tr>
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<td></td>
<td></td>
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</tr>
<tr>
<td>5-205.11</td>
<td></td>
<td>(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf)</td>
<td>02/25/22</td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td></td>
<td>Handwashing sink(s)</td>
<td>2/25/2022</td>
<td>2/25/2022</td>
</tr>
<tr>
<td>Problem(s):</td>
<td></td>
<td>Not easily accessible Items stored In front of In front of</td>
<td>2/25/2022</td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td></td>
<td>Remove items from handsink. Do not store items at handsink.</td>
<td>2/25/2022</td>
<td></td>
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<td></td>
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<tr>
<td></td>
<td></td>
<td>A hand washing sink shall be used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of a hand washing sink.</td>
<td>2/25/2022</td>
<td></td>
</tr>
</tbody>
</table>

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 2/25/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.
### Front Serving Line

Observed back hand washing sink with hamper stored in front of hand washing sink.

Correct immediately by keeping hand washing sinks easily accessible at all times, and only use hand washing sinks for hand washing purposes.

CORRECTED AT TIME OF ROUTINE INSPECTION - PIC move hamper to make back hand washing sink easily accessible.

| 3-304.14 | (A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose. |
| 3-304.14 | (B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily. |
| 3-304.14 | (C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes. |
| 3-304.14 | (D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil. |
| 3-304.14 | (E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES. |
| 3-304.14 | (E) SINGLE-USE disposable sanitizer wipes shall be used in accordance lable instructions. |

**Item(s):** Wiping cloth(s) wet  
**Location:** *  
**Problem(s):** Stored in Less than 50-100 ppm chlorine 50-100 ppm chlorine  
**Correction(s):** Store wiping cloths in 50-100 ppm chlorine.  

**2/25/2022**  
Wiping cloths shall be stored in either 50-100 ppm of chlorine in between uses. In addition, soiled wiping cloths shall be swapped out with clean ones.

Observed wet wiping cloths stored in 0 ppm of chlorine in sanitizing bucket (located in front serving area).

Correct as soon as possible by storing wet wiping cloths in an appropriate sanitizing solution as mentioned above. Use test strips regularly to verify concentration of sanitizer and refill buckets with fresh water and sanitizer at a minimum of every four hours. In addition, swap out wiping cloths once soiled with clean wiping cloths.

CORRECTED AT TIME OF ROUTINE INSPECTION - PIC refilled sanitizing bucket with fresh chlorine bleach solution, which achieved 50-ppm of chlorine as evidenced by chlorine test strip.

### Seating Area

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

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

**2/25/2022**  
Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis.
### Seating Area

to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

1) Observed interior cavity of microwaves (located in seating area) are soiled with encrusted food debris and residue

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

### Self-Service Area

<table>
<thead>
<tr>
<th>3-501.18</th>
<th>Priority</th>
<th>A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Item(s):</td>
<td>Ready to eat, potentially hazardous food(s)</td>
<td>Discard.</td>
</tr>
<tr>
<td>Problem(s):</td>
<td>Beyond consume by date Longer than 7 days stored at 41 degrees f After preparation After preparation</td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Discard.</td>
<td></td>
</tr>
<tr>
<td>2/25/2022</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date.

Observed multiple Farmer's Fridge products beyond 7 days from preparation date inside open air cooler.

Correct immediately by discarding those potentially hazardous foods that are beyond the consume/discard date and keep up with proper date marking techniques.

CORRECTED AT TIME OF ROUTINE INSPECTION - PIC discarded all Farmer's Fridge products that were beyond 7 days from preparation date.

### 3-501.17 Priority Foundation

(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)

(B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)
Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected
--- | --- | --- | --- | ---
Self-Service Area

**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 After preparation

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

2/25/2022

Potentially hazardous foods stored longer than 24 hours shall be date marked with the discard/use by being no greater than 7 days from the date it was prepared.

Observed multiple Farmer's Fridge products (located in open air cooler) that have "enjoy by" dates that are greater than 7 days from preparation date.

Correct immediately by properly date marking foods that will be stored for longer than 24 hours and use within 7 days. Any remaining food at the end of 7 days shall be discarded.

Storage Room

6-501.114 Core

**Item(s):** Unnecessary item(s) items that don't pertain to business

**Problem(s):** Not removed from facility

**Correction(s):** Remove from facility/premises.

2/25/2022

Premises shall be kept free of equipment that is no longer in use, or which does not pertain to the business.

Observed large ice cream freezer (located in storage room) that is no longer in use.

Correct as soon as possible by removing equipment that is no longer in use, or which does not pertain to the business.

Closing Comments:

Priority/priority foundation violations must be addressed/corrected immediately, which will be reinspected upon follow-up within 7 days. Remaining core violations must be addressed/corrected as soon as possible, which will be reinspected upon next routine inspection. In the meantime, please feel free to reach out at any time with any concerns or questions you have.

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)
--- | ---
[Signature] | [Signature]

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