

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.

Darwin's Cafe
Biological Science Building
1105 N. University Ave

SFE 5081 227307 11/06/2019 8:30:12 AM
Last Routine: 04/11/2019

Person In Charge (PIC): Kelly O'Mara

Establishment Phone: 734-763-1050

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	No
CO2 Tanks Secured	Yes

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

This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 11/06/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-601.11	Priority Foundation	(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.	11/06/19
----------	---------------------	---	----------

Item(s):	Food-contact surface(s)	11/06/2019
Problem(s):	Soiled	11/06/2019
Correction(s):	Keep clean.	

11/06/2019	THE PITCHER RINSER WAS SOILED AT THE BEGINNING OF THE INSPECTION. THIS ITEM MUST BE CLEANED DAILY OR MORE FREQUENTLY IF SOILED. UPON REQUEST IT WAS THOROUGHLY CLEANED.
------------	---

4-602.13	Repeat Core	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	02/04/20
----------	-------------	--	----------

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

11/06/2019	CLEAN THE INTERIOR OF THE CUPBOARDS AS THEY ARE SOILED. A THOROUGH WIPE OF THE EXTERIOR OF THE WHITE CUPBOARDS OUT FRONT IS WARRANTED.
------------	--

11/06/2019	CLEAN THE INTERIOR OF THE DISPLAY COOLERS AS THEY ARE SOILED.
------------	---

11/06/2019	CLEAN THE EXTERIOR OF EQUIPMENT, INCLUDING THE POP DISPENSER, EQUIPMENT/UTENSIL DISPENSERS AND BLENDER HOUSING UNITS.
------------	---

6-501.12	Repeat		02/04/20
----------	--------	--	----------

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

Entire establishment

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): Soiled
Correction(s): Keep clean.

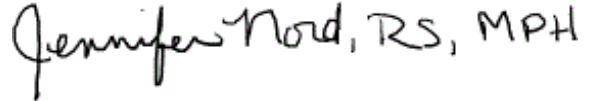
11/06/2019 CLEAN THE FLOORS AND FLOOR MATS THROUGHOUT THE FACILITY AS THEY ARE SOILED.
 11/06/2019 CLEAN THE FLOOR DRAINS ROUTINELY TO PREVENT ODORS AND PEST HARBORAGE.

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.

Jennifer Nord