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

Person In Charge (PIC): Kelly O’Mara
Establishment Phone: 734-763-1050

INSPECTION TYPE:
Manager Certified: Yes
License Posted: Yes
Antichoking Poster: Yes
CO2 Tanks Secured: No

Entire establishment

4-703.11 Priority
After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED by an approved process.
Item(s): Hot water sanitizer
10/02/18 PROVIDE HEAT TAPE TO CHECK THE DISH MACHINE. YOU CAN ALSO CHECK WITH YOUR SAFETY MANAGER REGARDING THE SMART TEMPS DISH MACHINE TEMPERATURE MEASURING DEVICE AS THAT UNIT WOULD RECORD THE TEMPERATURE FOR YOU.

4-302.14 Priority Foundation
A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)
Item(s): Sanitizer test kit
Problem(s): Not provided
10/2/2018 PROVIDE TEST STRIPS TO CHECK THE CONCENTRATION OF THE PURELL SANITIZER.

4-602.13 Core
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.
10/2/2018 WIPE DOWN THE EDGES OF THE DISPLAY COOLER.
10/2/2018 WIPE DOWN THE FRONT EDGE OF THE POP MACHINE.

Closing Comments:
THE DRAIN LINE FOR THE PITCHER WASHER HAS A GREAT DEAL OF PLAY IN IT AND IS LOOSE. OVER A PERIOD OF TIME IT WILL WEAR AND WILL NEED TO BE REPLACED. THIS DRAIN LINE DESIGN AND INSTALLATION IS POOR. REPLACE THE DRAIN LINE WITH A SUITABLE UNIT TO PREVENT FUTURE PROBLEMS.

THE SHARP EDGE UNDER THE FOOD PREP SINK COUNTER WAS NOT REPAIR AS REQUESTED. INSTEAD, A POROUS SOFT MATERIAL WAS PLACED ON IT TO PROTECT STAFF MEMBERS FROM INJURY. WHILE PROTECTING FROM INJURY IS VITALLY IMPORTANT, THE SOLUTION MUST BE SMOOTH, EASILY CLEANABLE, AND NON-POROUS. PLEASE FIND AN APPROPRIATE SOLUTION TO THIS PROBLEM.

THE PITCHERS MUST BE WASHED WITH A DETERGENT, RINSED AND THEN SANITIZED. THE USE OF THE PITCHER WASHER AND SANITIZER ALONE IS NOT SUFFICIENT FOR CLEANING.

PROVIDE PROBE WIPES TO SANITIZE THE THERMOCOUPLE PROBE BEFORE AND AFTER EACH USE.

ONCE YOU PROCURE THE HEAT TAPE FOR THE DISH MACHINE AND THE SANITIZER TEST STRIPS PLEASE EMAIL A PHOTO OF THE ITEMS TO THIS OFFICE.

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)

[Signature]

Inspected By (Name and Title)

[Signature]

Jennifer Nord

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