

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.

F&O Services Building A Market 24/7
Admin. Services Building
326 E Hoover Ave
Ann Arbor, MI 48109
Person In Charge (PIC): Joe Sak

SFE 5081

10/22/2021 12:00:00 PM

Last Routine:

INSPECTION TYPE:
Routine Inspection

Establishment Phone:

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	N/A
CO2 Tanks Secured	N/A

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/22/2021 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Coffee Station

4-602.13 Core	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	04/01/22
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10/22/2021	Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.
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Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

1) Countertop underneath Starbucks coffee machine is soiled with excessive coffee grounds. Starbucks coffee machine was moved to align with countertop cutout to facilitate dumping of coffee grounds from coffee machine into waste receptacle (located underneath coffee machine) and mitigate coffee ground accumulation/buildup on countertop

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.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and David Peters (REHS).

Signature unable to obtained as this location is unstaffed,, however monitored by security cameras at all times. Report was emailed to Joe Sak on 10/25/2021.

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/>

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)

Inspected By (Name and Title)

N. Mihas, MSES

Nonda Mihas

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