

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.

<p>UMMA Cafe UM Museum of Art 525 S. State St. Ann Arbor, MI 48104-1354 Person In Charge (PIC): Storm Saddler</p>	<p>SFE 5081 248681 04/19/2022 11:00:00 AM Last Routine:</p> <p>Establishment Phone: (734) 647-2257</p>
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<p>INSPECTION TYPE: Routine Inspection</p>	<p>Manager Certified Yes License Posted Yes Antichoking Poster Yes CO2 Tanks Secured N/A</p>
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by David Peters, a representative from University of Michigan, on 04/19/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Front Serving Line

3-304.14 Core	<p>(A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose. (B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily. (C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes. (D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil. (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. (E) SINGLE-USE disposable sanitizer wipes shall be used in accordance table instructions.</p>	04/19/22
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Item(s):	Wiping cloth(s)	04/19/2022
Problem(s):	Not completely submerged in sanitizing solution	04/19/2022
Correction(s):	Store wiping cloths completely submerged in sanitizer.	

04/19/2022	In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses.
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Front Serving line under espresso machine - Observed wet wiping cloth stored in a dried ceramic bowl.

CORRECTED ON SITE - PIC replaced the ceramic bowl with a larger container that is more appropriate for maintaining enough sanitizer to keep the wet wiping clothes completely submerged in sanitizing solution between uses.

Closing Comments:

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



David Peters

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