

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.

Kirkland & Ellis Cafe
Law School
625 S. State Street
Ann Arbor, MI 48109
Person In Charge (PIC): Terri Martelle

SFE 5081 070901 10/3/2022 9:00:00 AM
Last Routine: 4/18/2022

Establishment Phone:

INSPECTION TYPE:
Routine Inspection

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

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 10/3/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back Kitchen

4-601.11	Repeat	(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.	10/03/22
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10/3/2022
10/3/2022

10/3/2022 Food-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Back Kitchen Area - Pans (located on shelving unit to the right of flat top grill) are soiled with food debris.

Correct immediately by cleaning the above food-contact surfaces to sight and touch and maintaining them clean at all times.

CORRECTED DURING ROUTINE INSPECTION - Pans were taken to ware washing area and ran through the dish machine.

back kitchen area

4-501.18	Core	The wash, rinse, and SANITIZE solutions shall be maintained clean. Item(s): Warewashing solutions rinse Location: 3-compartment sink Problem(s): Not clean Correction(s): Keep clean	10/03/22 10/3/2022 10/3/2022
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10/3/2022 Wash, rinse, and sanitize solutions shall be maintained clean.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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back kitchen area

Back Kitchen Area - Observed soiled rinse compartment solution with floating debris at 3-compartment.

Correct as soon as possible by keeping wash, rinse, and sanitize solutions clean at all times.

CORRECTED DURING ROUTINE INSPECTION - Rinse compartment was drained and filled with fresh rinse solution.

Coffee Station

4-501.114 Priority A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P) 10/03/22

Chlorine	ppm	pH<10	pH<8
	25	120 F	120 F
	50	100 F	75 F
	100	55 F	55 F

Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

Item(s): Quaternary ammonia solution 10/3/2022
Problem(s): Not immersed in A concentration specified on manufacturers label 10/3/2022
Correction(s): Completely submerge equipment/utensil.

10/3/2022 Quaternary ammonia shall be between 100-400 ppm in sanitizing buckets when used for sanitizing food-contact surfaces.

Observed 0 ppm of quaternary ammonia in sanitizing solution beneath espresso machine/frother in the front. PIC stated that only water was being used in solution.

Correct immediately by preparing solution with quaternary ammonia tablets to have a concentration between 100-400 ppm of quaternary ammonia Use test strips on daily basis to check concentration of quaternary ammonia in sanitizing buckets.

CORRECTED DURING ROUTINE INSPECTION - Quaternary ammonia tablet was placed in container underneath espresso machine/frother and quaternary ammonia concentration was verified to be between 100-400 ppm using test strips.

Entire establishment

MFL289.41 Core Sec. 4119. (1) Except as otherwise provided in subsection (2), a person licensed as a food establishment under this chapter shall keep a copy of the current license or temporary license furnished by the department posted and exposed in a conspicuous place for public inspection. A conspicuous place is the principal place where food business is transacted. (2) In the case of vending machines, the name and address and telephone number of the current vending machine location operator shall be conspicuously displayed on each vending machine. 01/01/23

10/3/2022 Current food service license shall be posted in a conspicuous location within the establishment for customers to see license.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

Observed current 2022-2023 food service license is not posted in the establishment.

Correct as soon as possible by posting the current food service license in a conspicuous area within establishment where customers can see the license.

Closing Comments:

Priority and priority foundation items were addressed/corrected upon routine inspection, therefore no additional follow up is warranted at this time.

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)



Nonda Mihas

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