

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.

Sweetwaters Coffee & Tea
Michigan Union
530 S. State St.
Ann Arbor, MI 48109

SFE 5081 247167 12/1/2022 10:00:00 AM
Last Routine: 04/27/2022

Person In Charge (PIC): Alexandra Fortune

Establishment Phone: (734) 548-8088

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
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 12/01/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-302.14	A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)	12/30/22
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12/1/2022	A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided.	
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Observed the test strips for quaternary ammonia at the three compartment sink water damaged and unable to accurately measure the concentration of sanitizing solution (see attached photo).

Correct as soon as possible by obtaining the proper test strips for the quaternary ammonia sanitizer solution and ensuring that the establishment has working test strips at all times.

Front Line

6-301.12	Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:	12/30/22
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- (A) Individual, disposable towels; (Pf)
- (B) A continuous towel system that supplies the user with a clean towel;(Pf) or
- (C) A heated-air hand drying device.(Pf)
- (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)

Item(s): Sanitary hand drying provisions
Location: hand wash sink(s) paper towel dispenser
Problem(s): Not provided At hand sink
Correction(s): Provide

12/1/2022	Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.	
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Observed no paper towels provided at hand washing sink on the front line by the doorway.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Front Line

Correct immediately by supplying paper towels to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying. In addition, paper towels must be conveniently located for employees to dry hands.

3-304.14 Core		(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 with instructions.	03/01/23	
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Item(s): Wiping cloth(s)

Location: hand wash sink(s) Sanitizer

Problem(s): Not completely submerged in sanitizing solution Less than

Correction(s): Store wiping cloths completely submerged in sanitizer.

12/1/2022		In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses.		
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Observed the sanitizer bucket behind the hand washing sink on the front line with wiping cloths not fully submerged in sanitizer. The small sanitizer bucket had multiple wiping cloths in it which prevented the top cloths from being fully submerged.

Correct as soon as possible by storing wet wiping cloths completely submerged in a sanitizing solution between uses. To ensure the above, sanitizing buckets should be filled at least halfway or greater with sanitizing solution, and one wet wiping cloth per sanitizing bucket is optimal to achieve best results and proper sanitization. In addition, wiping cloth shall be replaced with a clean wiping cloth once it has become soiled.

4-602.11 Core		(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: (1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P) (2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P) (3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P) (4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and (5) At any time during the operation when contamination may have occurred. (P) (B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the	03/01/23	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Front Line

previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board.

(C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P)

(D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned:

- (1) At any time when contamination may have occurred;
- (2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;
- (3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and
- (4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT:
 - (a) At a frequency specified by the manufacturer, or
 - (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

12/1/2022 Surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned at any time when contamination may have occurred.

Observed the ice machine on the front line with a buildup of splash residue on the inside cavity walls.

Correct as soon as possible by cleaning the above equipment to sight and touch and maintaining clean at all times.

4-602.13 Core NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 03/01/23

Item(s): Nonfood contact surface(s)

Location: Display Cooler

Problem(s): With accumulation of debris

Correction(s): Keep clean.

12/1/2022 Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Observed the front line display cooler with excessive accumulation of debris near the backside sliding door and in the vent slats.

Correct as soon as possible by cleaning the nonfood-contact surfaces of the above mentioned equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

Closing Comments:

Priority foundation items shall be addressed/corrected immediately, which will be reinspected upon follow. Core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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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)



Nonda Mihas

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