

## 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.

**Getaway 'N Play Cafe** **SFE 5081 071062 1/12/2023 11:30:00 AM**  
**C&W Hospital** **Last Routine: 7/28/2022**  
**1540 E. Hospital Dr.**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Miranda Bramer** **Establishment Phone: (734) 998-0571**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	Yes
	CO2 Tanks Secured	Yes

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 1/12/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Pizza Prep Area

3-501.16	Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained:	02/11/23
Priority	(A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	

**Item(s):** Cold food item(s)  
**Location:** cooler(s)  
**Problem(s):** Stored above 41 degrees F  
**Correction(s):** Store below 41 degrees F.

1/12/2023	Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.	
	Observed potentially hazardous foods, including shredded cheese and pizza sauce, ranging from 47-49 degrees F in 2-door reach-in cooler with top rail. Cooler unit is located across from ventilation hood with cooking equipment where hot air was being blown on open top rail. I advised PIC to keep top rail closed when not in use. PIC also stated that food items are moved out of the above cooling unit at 5 pm daily where they are subsequently placed into the walk-in cooler, and the 2-door cooler with top rail is shut down until the following morning around 5:00 am when food items are placed back into the unit at around 5:30 am. PIC stated that service repair order would be placed and moving forward, 2-door cooler with top rail will be left on continuously to see if that remedies the issue. PIC is aware that no potentially hazardous foods shall be placed in this 2-door cooler with top rail until it has been repaired and shown to keep potentially hazardous foods being held cold at 41 degrees F or below.	

Correct immediately by keeping potentially hazardous foods that are to be held cold at 41 degrees F or below at all times.

4-501.11		07/01/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Pizza Prep Area**

Core EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

**Item(s):** equipment  
**Location:** cooler(s)  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

1/12/2023 Equipment shall be maintained in a state of good repair.

1) Pizza Preparation Area - 2-door reach-in cooler with top rail is not keeping potentially hazardous foods at 41 degrees F or below (see 3-501.16 for more details).

Correct as soon as possible by repairing the above cooler.

**Prep Area**

5-205.15 A PLUMBING SYSTEM shall be: 07/01/23  
Priority (A) Repaired according to LAW; (P) and  
(B) Maintained in good repair.

**Item(s):** Plumbing system drain line(s)  
**Location:** hand wash sink(s)  
**Problem(s):** Not maintained  
**Correction(s):** Maintain in good repair

1/12/2023 The plumbing system shall be maintained in a state of good repair.

Preparation Area - Observed drip leak on drain line at hand washing sink.

Correct as soon as possible by repairing the above hand washing sink.

**Closing Comments:**

CO2 tanks were chained in dry food storage room.

Priority item 3-501.16 shall be addressed/corrected immediately and follow up will be conducted within 7-10 days. Remaining core items shall be addressed/corrected as soon as possible and will be reinspected at the next routine inspection.

Signature unable to be obtained by PIC due to error messages with software.

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)



Nonda Mihas

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