

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.

Victors Way Cafe
CGC & UM Hospital Connector
1500 E. Medical Center Dr.

SFE 5081 075510 1/12/2023 11:06:45 AM
Last Routine: 7/8/2022

ZIP CODE NOT FOUND

Person In Charge (PIC): Elle King

Establishment Phone: (734) 930-7000

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 1/12/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-302.12	(A) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Chapter 3. (Pf)	01/22/23
	(B) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets. (Pf)	

Item(s): Food thermometer(s)

1/12/2023 Probed food thermometer must be provided and readily available to ensure proper cooking temperatures.

Observed no working probed food thermometer present in the facility.

Correct immediately by providing probed food thermometer and having it readily available for use. In addition, probed food thermometer shall be used routinely to monitor safe food temperatures.

4-302.14	A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)	01/22/23
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Item(s): Sanitizer test kit quaternary ammonia

Problem(s): Not provided

Correction(s): Provide.

1/12/2023 Sanitizing test strips shall be provided.

Observed facility does not have quaternary ammonia test strips.

Correct immediately by providing quaternary ammonia test strips to ensure proper

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Entire establishment

concentration when using it in red pails to sanitize food-contact surfaces of equipment and nonfood-contact surfaces of equipment.

Closing Comments:

The inspection software was malfunctioning at the time of the routine inspection and no signature was able to be captured from the person in charge.

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.