

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.
ZIP CODE NOT FOUND
Person In Charge (PIC): Elle King

SFE 5081 075510 1/19/2023 10:34 am

Establishment Phone: (734) 930-7000

INSPECTION TYPE:

Follow Up Critical

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

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	01/19/23
Entire establishm		(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)		1/19/2023
				1/19/2023

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

1/19/2023

CORRECTED: A digital, probed food thermometer was obtained to replace the non functional thermometer.

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	01/19/23
Entire establishm				
Entire establishm				

	Item(s):	Sanitizer test kit quaternary ammonia		1/19/2023
	Problem(s):	Not provided		1/19/2023
	Correction(s):	Provide.		

1/12/2023		Sanitizing test strips shall be provided.		
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Observed facility does not have quaternary ammonia test strips.

Correct immediately by providing quaternary ammonia test strips to ensure proper concentration when using it in red pails to sanitize food-contact surfaces of equipment and

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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nonfood-contact surfaces of equipment.

1/19/2023

CORRECTED: Quaternary ammonia test strips were obtained to ensure the proper concentration of the sanitizer when using it in red pails or the three compartment sink to sanitize food-contact surfaces of equipment and nonfood-contact surfaces of equipment.

Closing Comments:

Due to a software malfunction at the time of the follow up inspection, no signature was able to be captured.

Approved

Person in charge (Name and Title)

Inspected By (Name and Title)

, REHS

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

David Peters