

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.

<p>Seven 10 East Cafe Ross School of Business 710 E. University Ann Arbor, MI 48109-1234 Person In Charge (PIC): Willie Soto</p>	<p>SFE 5081 248860</p>	<p>2/8/2023 1:00:00 PM Last Routine: 10/26/2021</p> <p>Establishment Phone: (734) 764-4581</p>
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<p>INSPECTION TYPE: Routine Inspection</p>	<p>Manager Certified Yes License Posted Yes Antichoking Poster Yes CO2 Tanks Secured N/A</p>	
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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 02/08/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

3-302.12	Repeat	Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.	08/01/23
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Item(s): Food item(s)
Problem(s): Not identified
Correction(s): Label containers with common name.

2/8/2023	Containers used for food storage shall be labeled clearly to identify what food is stored in the containers. Black and green brewed teas are not labeled. Ensure that all containers used for food storage are labeled clearly with common name.
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3-304.14	Core	<p>(A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose.</p> <p>(B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily.</p> <p>(C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.</p> <p>(D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil.</p> <p>(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.</p> <p>(E) SINGLE-USE disposable sanitizer wipes shall be used in accordance lable instructions.</p>	08/01/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

2/8/2023 In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses. In addition, dry wiping cloths shall be replaced once soiled.

Observed multiple soiled wet and dry wiping cloths on countertop surfaces throughout the establishment.

Correct as soon as possible by storing wet wiping cloths completely submerged in a sanitizing solution between uses. In addition, wiping cloth shall be replaced with a clean one it has become soiled.

4-501.11 Core	Repeat	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	08/01/23	
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Item(s): equipment

Problem(s): In poor repair

Correction(s): Repair/replace.

2/8/2023 Equipment shall be maintained in a state of good repair.

Diversey quaternary ammonia dispenser (located in cabinet underneath preparation/dump sink) is not drawing/dispersing any chemical sanitizing solution. Quaternary ammonia is hand poured to achieve between 200-400 ppm of quaternary ammonia in red buckets and sanitizing solution (located underneath espresso machine), which was verified using quaternary ammonia test strips. Sanitizing solution should be changed every four hours at a minimum or as needed (e.g. if solution becomes soiled).

Correct as soon as possible by repairing the above equipment items throughout the facility.

Handwashing Sink

6-301.14 Core		A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.	08/01/23	
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Item(s): Handwashing signage

Problem(s): Not provided At hand sink

Correction(s): Provide

2/8/2023 Each hand washing sink shall be provided with a sign that reminds employees to wash their hands.

No hand washing sign at hand washing sink.

Correct as soon as possible by providing a hand washing sign to the above hand washing sink to encourage/promote employee hand washing.

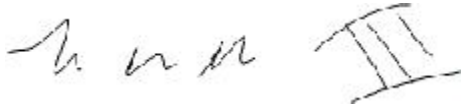
Closing Comments:

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

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



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

Nonda Mihas