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.

Darwin’s Cafe
Biological Sciences Building
1105 N. University Ave
ZIP CODE NOT FOUND
Person In Charge (PIC): Bogdan Nemtanu

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

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

Back Storage Area

6-305.11 Core
(A) Dressing rooms or dressing areas shall be designated if EMPLOYEES routinely change their clothes in the establishment.
(B) Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES’ clothing and other possessions.

Item(s): Locker(s)/designated storage area(s)
Location: Dry goods storage area

2/20/2023 Designated area within the facility shall be dedicated for the storage of employee's personal belongings.

Observed personal belongings (backpacks, jackets) on the single use paper goods shelf in the back storage room along with a t-shirt on the bag in box fountain machine rack. The shelf does have a designated area for personal items, but the area was insufficiently large to hold all of the items.

Correct as soon as possible by moving employee's personal belongings and ensuring that there is sufficient space and organization designated to the storage of employee's personal belongings.

Front Counter

3-501.16 Priority
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:
(A) 135ºF or above, except that roasts properly cooked and cooled may be held at a temperature of 130ºF; or (P)
(B) At 41ºF or less (P)

Item(s): Cold food item(s)
Display Cooler

Page 1 of 3
### Front Counter

**Location:**
- Stored above 41 degrees F

**Problem(s):**
- Store below 41 degrees F.

**Correction(s):**
- Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

**2/20/2023**
- Potentially hazardous individual packs of cream cheese in the front display case at 60 degrees F. PIC states that there was a mistake when the cream cheeses were being refreshed at 11 am and they were placed in the display case instead of the front display cooler, keeping them out of refrigeration.

**CORRECTED AT THE TIME OF THE ROUTINE INSPECTION:**
- PIC moved the out of temperature cream cheeses to the display cooler. Since the establishment closes at 3 pm and the cream cheeses went out of temperature after 11 am (less than 4 hours), PIC will discard all out of temperature cream cheeses at the end of the day.

### Front Prep Area

**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 lable instructions.

**Item(s):**
- Wiping cloth(s)

**Location:**
- espresso/cappuccino maker

**Problem(s):**
- Stored soiled

**Correction(s):**
- Keep clean.

**2/20/2023**
- Dry wiping cloths shall be free of food debris and visible soil.

**Closing Comments:**
- 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/
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Person in charge (Name and Title)  

[Signature]

Inspected By (Name and Title)  

[Signature]

David Peters

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