

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.

Seigle Cafe **SFE 5081 063208 3/29/2023 10:00:00 AM**
Ross School of Business **Last Routine: 9/14/2022**
701 Tappan Street
Ann Arbor, MI 48109
Person In Charge (PIC): Michael Bippus **Establishment Phone: (734) 647-9388**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	Yes
	CO2 Tanks Secured	No

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 3/29/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

cafeteria line

4-501.11	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	09/01/23
Core		

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

3/29/2023 Equipment shall be maintained in a state of good repair.

Cafeteria Area - Cold and hot-holding unit is in need of repair. According to PIC, employee turned on hot-holding well without water on Monday, 3/27/2023, which caused unit to malfunction. Parts are currently on order. In the meantime, cold-holding side is being iced down and soups are being held hot at 135 degrees F or above in another station.

Correct as soon as possible by repairing the above equipment item.

3/29/2023 Front Service Line - The freezer section of the 2 door stacked reach in cooler/freezer unit does not function properly. Only the refrigeration part of the unit is functional and in use. The unit is scheduled to be replaced with a one door reach in freezer unit in the near future.

Dry Goods Storage Room

3-302.12	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.	09/01/23
Core		

Item(s): Food item(s)
Problem(s): Not identified
Correction(s): Label containers with common name.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Dry Goods Storage Room

3/29/2023 Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.

Dry Storage Room - Dry food storage bins have labels that have either faded or peeled off.

Ensure that all containers used for food storage are labeled clearly with common name.

4-602.13 Chronic NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 09/01/23
Core

Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

3/29/2023 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Dry Storage Room - Exterior surfaces on dry food storage bins, including lids, are soiled with coffee grounds and other debris (see attached photo).

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

Ice machine area

4-602.11 (A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: 06/27/23
Core

(1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P)

(2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P)

(3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P)

(4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and

(5) At any time during the operation when contamination may have occurred. (P)

(B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board.

(C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P)

(D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned:

(1) At any time when contamination may have occurred;

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Ice machine area

- (2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;
- (3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and
- (4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT:
 - (a) At a frequency specified by the manufacturer, or
 - (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

Item(s): Food-contact surface(s) used for nonpotentially hazardous food(s)
Problem(s): Not cleaned
Correction(s): Clean as required above.

3/29/2023 Equipment and utensils contacting food that is not potentially hazardous shall be cleaned, such as ice scoop holsters, at a frequency necessary to prevent accumulation of soil and/or mold.

Observed soiled ice scoop holster at the ice machine. Ice scoop and associated holster were taken to the 3-compartment sink to be washed, rinsed, and sanitized during the routine inspection.

Clean ice scoop holster to sight and touch using wash, rinse and sanitize method, and clean regularly to prevent the accumulation of soil and/or mold.

Plate Chicken and Sushi

3-501.16 **Chronic** 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: 03/29/23
 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): Hot food item(s) 3/29/2023
Location: hot holding unit 3/29/2023
Problem(s): Stored below 135 degrees F
Correction(s): Store above 135 degrees F.

3/29/2023 Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.

Observed a noodle dish that was being held hot at 105 degrees F in both the service line and the hot holding boxes. The noodle dish was prepared at about 8 am the morning of the inspection.

CORRECTED AT TIME OF ROUTINE INSPECTION: The noodle dish was reheated to 165 degree F and placed back into the hot holding units and held above 135 degrees F.

3-501.16 **Chronic** 03/29/23

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Plate Chicken and Sushi

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) 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)		3/29/2023
		Problem(s): Stored above 41 degrees F		3/29/2023
		Correction(s): Store below 41 degrees F.		

3/29/2023 Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Observed a fried chicken dish in a reach in cooler at 46 degrees F. This dish warmed up during transportation to the facility.

CORRECTED AT THE TIME OF THE ROUTINE INSPECTION: The dish was placed in a shallow, metal pan in the walk in cooler to be brought below 41 degrees F before being placed back into service.

Serving Line

3-401.14 Priority		Raw animal FOODS that are cooked using a NON-CONTINUOUS COOKING process shall be: (A) Subject to an initial heating process that is no longer than sixty minutes in duration; (P) (B) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A); (P) (C) After cooling, held frozen or cold, as specified for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.16(A)(2);(P) (D) Prior to sale or service, cooked using a process that heats all parts of the FOOD to a time/temperature specified in paragraph 3-401.11(A); (P) (E) Cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A) if not either hot held as specified under ¶ 3-501.16(A), served immediately, or held using time as a public health control as specified under §3-501.19 after complete cooking; (P) and (F) Stored as follows: (1) After initial heating but prior to cooking as specified under ¶ (D) of this section, separate from ready-to-eat foods as specified under ¶ 3-302.11; (Pf) and (2) After initial heating, but prior to complete cooking, marked or otherwise identified as foods that must be cooked as specified under ¶ (D) of this section prior to being offered for sale or service. (Pf) The food may be identified in any effective manner provided that the marking system is disclosed to the regulatory authority upon request.		03/29/23
		Location: Grill line reach-in cooler(s)		3/29/2023 3/29/2023

3/29/2023 Raw animal foods that are cooked using a non-continuous cooking process shall be stored

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

separate from ready-to-eat foods and marked or otherwise identified as foods that must be cooked prior to being offered for sale or service.

Observed partially cooked hamburgers in the reach in cooler of the front service grill line not labeled as being raw or needing to be fully cooked before service.

CORRECTED AT TIME OF ROUTINE INSPECTION: The PIC labeled the partially cooked hamburgers with a sticker indicating that they were still raw.

3-501.14 Priority		(A) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled:	03/29/23
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- (1) Within 2 hours, from 135°F to 70°F; and (P)
- (2) Within 4 hours, from 70°F to 41°F or less (P)

(B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared from ingredients at ambient temperature shall be cooled within 4 hours to 41F or less. (P)

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 41°F during shipment from the supplier shall be cooled within 4 hours to 41°F or less. (P)

Item(s): Cooked food(s) cooled
Location: Pizza station Cold well

3/29/2023		Food shall be cooled from 135 degrees F to 70 degrees F in 2 hours and from 70 degrees F to 41 degrees F in an additional 4 hours.
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Observed chicken in the cold well of the pizza station at 65-70 degrees F. Upon further investigation, the chicken was cooked around 9am that morning and placed in a shallow, metal pan in the walk in cooler. The chicken did reach 70 degrees within 2 hours, however, the chicken was not allowed to properly cool to 41 degrees F before it was pulled from the walk in cooler and placed into service.

Correct as soon as possible by properly cooling cooked potentially hazardous foods from 135 degrees F to 70 degrees F in 2 hours and from 70 degrees F to 41 degrees F in an additional 4 hours.

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:	03/29/23
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- (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) 3/29/2023
Location: Pizza station Cold well 3/29/2023
Problem(s): Stored above 41 degrees F
Correction(s): Store below 41 degrees F.

3/29/2023		Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Serving Line

Observed cut chicken, that was prepared around 9am that morning, in the cold well of the pizza station at 65-70 degrees F.

CORRECTED AT TIME OF ROUTINE INSPECTION: The chicken was put in a shallow, metal pan to and placed into the cooler and brought below 41 degrees F before being put back into the cold holding unit at the pizza station.

3-501.18 Priority		A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)		03/29/23
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		Item(s): Ready to eat, potentially hazardous food(s)		3/29/2023
		Location: Grill line		3/29/2023
		Problem(s): Beyond consume by date		
		Correction(s): Discard.		

3/29/2023 TCS foods shall be discarded if they are beyond their date mark.

Observed chicken in the under grill cooler drawer that was date marked to be discarded on the day prior to inspection (3/28).

CORRECTED AT TIME OF ROUTINE INSPECTION: The PIC discarded the chicken that was past the discard date.

3-501.19 Priority		If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for service for immediate consumption: (1) Written procedures are required to be prepared in advance, maintained in the establishment, and made available to the REGULATORY AUTHORITY upon request.(Pf) (2) The FOOD shall be marked to indicate the time that is 4 hrs past the point in which food is removed from temperature control, or 6 hrs if the temperature is maintained below 70°F. (Pf) (3) Food in unmarked containers or in containers that exceed the time limit are to be discarded. (P)		03/29/23
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		Item(s): Time controlled food(s)		
		Location: Pizza station		
		Problem(s): Without time control mark		
		Correction(s): Provide clear easy to read time marks.		

3/29/2023 If only time is being used as a control, then food shall be properly marked with the time

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

indicating it is 4 hours past the time it was taken out of temperature control and written procedures shall be kept in the establishment.

Observed chicken on the service line at the pizza station at 100 - 110 degree F with no temperature control. The employee at the station stated that the chicken was cooked around 9:30 am that day and that time was being used in place of temperature control, however, there were no time markings or written procedures. Since they were unsure about what time the chicken was taken out of temperature control, the PIC decided to reheat the chicken to 165 degrees F and use the time that it comes out of the fryer as the start of the 4 hour time window.

Correct immediately by properly marking the food with the time indicating it is 4 hours past the time it was taken out of temperature control; any food remaining at the end of the 4 hour time mark shall be discarded and may NOT be put back into refrigeration to be reused for future consumption. In addition, written procedures shall be kept in the establishment and be made available to the local health department.

Closing Comments:

CO2 tanks in dry storage room need to be secured (see attached photo).

All priority/priority foundation items shall be addressed/corrected immediately, which will be followed up on within 10 days. Core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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 Mihos

METRO



