

## 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.

**UMMA Cafe**  
**UM Museum of Art**  
**525 S. State St.**

**SFE 5081 248681 5/2/2023 10:05:45 AM**  
**Last Routine: 11/7/2022**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Maddy Probst**

**Establishment Phone: (734) 647-2257**

**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 David Peters, a representative from University of Michigan, on 5/2/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Back prep area**

5-205.11 Priority Foundation	(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	05/02/23
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<b>Item(s):</b> Handwashing sink(s)	5/2/2023
<b>Location:</b> handsink	5/2/2023
<b>Problem(s):</b> Used for culinary purposes	
<b>Correction(s):</b> Discontinue use of hand sink for this use and use appropriate sink.	

5/2/2023	Hand washing sinks shall be used only for hand washing and shall remain accessible at all times.  Observed both hand washing sinks in the establishment with drain stoppers, indicating use for purposes other than handwashing.  CORRECTED AT TIME OF ROUTINE INSPECTION: The drain stoppers were discarded.
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4-602.11 Core	(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: (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	05/02/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Back prep area**

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;
- (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)  
**Location:** ice machine  
**Problem(s):** Not cleaned when contaminated  
**Correction(s):** Clean properly when contaminated.

5/2/2023  
5/2/2023

5/2/2023 Equipment components contacting food that is not potentially hazardous, such as an ice machine, shall be cleaned at a frequency necessary to prevent accumulation of soil and/or mold.

Observed the ice machine in the back prep area with mold accumulation on the front inner guard.

CORRECTED AT TIME OF ROUTINE INSPECTION: The ice machine was cleaned and sanitized to eliminate the presence of mold while protecting the ice from contamination.

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 07/31/23  
 Core (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

**Item(s):** Physical facilities/structures  
**Location:** 2-door reach-in cooler floor  
**Problem(s):** With accumulation of debris  
**Correction(s):** Keep clean.

5/2/2023 Physical facilities shall be maintained clean to sight and touch.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Back prep area**

Observed the floor beneath the two door reach in cooler and adjacent shelving in the back prep area with an accumulation of cardboard and other debris.

Correct as soon as possible by cleaning the above mentioned area and maintaining clean to sight and touch at all times.

**Front Serving Line**

6-301.12 Priority Foundation		Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels; (Pf) (B) A continuous towel system that supplies the user with a clean towel;(Pf) or (C) A heated-air hand drying device.(Pf) (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)		05/02/23
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**Item(s):** Sanitary hand drying provisions

5/2/2023

**Location:** handsink

5/2/2023

**Problem(s):** Not provided At hand sink

**Correction(s):** Provide

5/2/2023		Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.		
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Observed no paper towels provided at hand washing sink on the front service line. The establishment did not have the properly sized paper towel rolls to fit the dispenser at the hand washing sink.

CORRECTED AT TIME OF ROUTINE INSPECTION: A roll of paper towels was placed at the hand washing sink on the front line, although they did not fit in the dispenser. Properly sized paper towels will be ordered/obtained to ensure that they are supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.

3-304.14 Core	Repeat	(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.		07/31/23
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**Item(s):** Wiping cloth(s)

**Problem(s):** Not completely summerged in sanitizing solution

**Correction(s):** Store wiping cloths completely submersed in sanitizer.

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

5/2/2023 In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses.

Observed two containers of sanitizer near the espresso machine with an insufficient volume of sanitizer to completely submerge the in-use wiping cloths.

Correct as soon as possible by storing wet wiping cloths completely submerged in a sanitizing solution between uses. To ensure the above, sanitizing buckets should be filled at least halfway or greater with sanitizing solution, and one wet wiping cloth per sanitizing bucket is optimal to achieve best results and proper sanitization. In addition, wiping cloth shall be replaced with a clean wiping cloth once it has become soiled

**Closing Comments:**

The EyePod eyewash station at the back prep area handsink was observed to be non-functional. Please repair/replace to ensure access to a working eyewash station.

All priority/priority foundation violations were corrected at the time of the routine inspection and no follow-up inspection is required. The remaining core violations will be reinspected during 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.

David Peters