

## 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.

**Sweetwaters Coffee & Tea**  
**Michigan Union**  
**530 S. State St.**

**SFE 5081 247167 6/14/2023 10:33:00 AM**  
**Last Routine: 12/01/2022**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Megan Mckinnon**

**Establishment Phone: (734) 548-8088**

**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 Nonda Mihas, a representative from University of Michigan, on 06/14/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Entire establishment**

4-501.114	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	06/14/23																
Priority	<table border="0" style="width: 100%;"> <tr> <td style="padding-right: 20px;">Chlorine</td> <td style="padding-right: 20px;">ppm</td> <td style="padding-right: 20px;">pH&lt;10</td> <td>pH&lt;8</td> </tr> <tr> <td></td> <td>25</td> <td>120 F</td> <td>120 F</td> </tr> <tr> <td></td> <td>50</td> <td>100 F</td> <td>75 F</td> </tr> <tr> <td></td> <td>100</td> <td>55 F</td> <td>55 F</td> </tr> </table> <p style="margin-left: 40px;">Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)</p> <p style="margin-left: 40px;">Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</p>	Chlorine	ppm	pH<10	pH<8		25	120 F	120 F		50	100 F	75 F		100	55 F	55 F	
Chlorine	ppm	pH<10	pH<8															
	25	120 F	120 F															
	50	100 F	75 F															
	100	55 F	55 F															
	<b>Item(s):</b> Quaternary ammonia solution	06/14/2023																
	<b>Location:</b> Sanitizer	06/14/2023																
	<b>Problem(s):</b> Not immersed in A concentration specified on manufacturers label																	

6/14/2023 Quaternary ammonia shall be between 200-400 ppm in sanitizing buckets when used for sanitizing food-contact surfaces.

Observed all of the sanitizer buckets in the establishment with 0ppm quaternary ammonia sanitizer as evidenced by test strips.

**CORRECTED AT TIME OF ROUTINE INSPECTION:** The sanitizer buckets were replaced with quaternary ammonia sanitizer from the dispenser at the three compartment sink. The concentration of the sanitizer in the buckets was between 200-400 ppm as evidenced by test strips. Use test strips on daily basis to check concentration of quaternary ammonia.

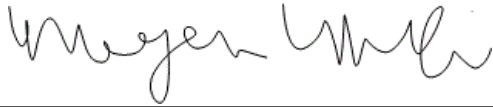
**Closing Comments:**

The priority violation was corrected at the time of the routine inspection and no follow up is required.

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