

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.

Getaway 'N Play Cafe **SFE 5081 071062 7/14/2023 10:00:00 AM**
C&W Hospital **Last Routine: 1/12/2023**
1540 E. Hospital Dr.
Ann Arbor, MI 48109
Person In Charge (PIC): Thomas Sheppard **Establishment Phone: (734) 998-0571**

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

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 7/14/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back prep area

5-501.16	(A) An inside storage room and area and outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold REFUSE, recyclables, and returnables that accumulate. (B) A receptacle shall be provided in each area of the FOOD ESTABLISHMENT or PREMISES where REFUSE is generated or commonly discarded, or where recyclables or returnables are placed. (C) If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.	10/12/23
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Item(s): Handwash trash receptacle(s)
Location: handsink
Problem(s): Not provided At hand sink
Correction(s): Provide

7/14/2023	Each hand washing sink where disposable paper towels are utilized shall be provided with a waste receptacle. Observed no waste receptacle provided at the hand washing sink in the back prep area. Correct as soon as possible by providing waste receptacle at hand washing sinks at catering servery and hallway.	
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Cook line area

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.	07/24/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Cook line area

Item(s): Food-contact surface(s) equipment cutting board
Problem(s): Soiled
Correction(s): Keep clean.

7/14/2023 Food-contact surfaces of equipment shall be cleaned sanitized to sight and touch once they have become contaminated and/or soiled.

Observed the following food-contact surfaces of equipment throughout the establishment that are in need of cleaning:

- 1) Employee's personal belongings (i.e. speaker) being stored on cutting board surface at preparation area located behind the main cook line (see attached photo).
- 2) Can opener blade is soiled with encrusted food debris. In addition, can opener blade handle has been melted and also soiled due to not being smooth nor easily cleanable (see attached photo).

Correct immediately by cleaning and sanitizing all food-contact surfaces of equipment to sight and touch once they have become contaminated and/or soiled.

6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf) 07/14/23

Item(s): Soap at handsink front 7/14/2023
Location: hand wash sink(s) 7/14/2023
Problem(s): Not provided At hand sink
Correction(s): Provide

7/14/2023 Soap shall be provided at every hand washing sink.

Observed no soap provided at hand washing sink (located to the right of the main cook line).

Correct immediately by supplying soap to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing. In addition, soap must be conveniently located for employees to wash hands.

CORRECTED DURING ROUTINE INSPECTION - Soap was refilled at the above hand washing sink.

6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: 07/24/23

- (A) Routinely inspecting incoming shipments of FOOD and supplies;
- (B) Routinely inspecting the PREMISES for evidence of pests;
- (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)
- (D) Eliminating harborage conditions.

Item(s): Pest(s) flies
Problem(s): Present in facility With over loaded/loaded trapping devices

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Cook line area

Correction(s): Keep trapping devices clean and free of dead pests.

7/14/2023 The presence of insects shall be controlled to minimize their presence on the premise by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.

Observed fly presence around floor sink that services preparation sink (located to the left of the main cook line) with empty cider vinegar traps. In addition, empty cider vinegar traps were observed around floor sink in Subway.

Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator (i.e. Ecolab).

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. 01/01/24
Core

Item(s): Food item(s)

Problem(s): Not identified

Correction(s): Label containers with common name.

7/14/2023 Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.

Observed unlabeled container of pancake mix inside undercounter two-door reach-in cold-holding unit (located to the left of the main cook line).

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

4-101.19 NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material. 01/01/24
Core

7/14/2023 Nonfood-contact surfaces shall be smooth and easily cleanable.

Observed can opener handle has been melted, which renders it not smooth nor easily cleanable (see attached photo).

Correct as soon as possible by replacing can opener to have a handle that is smooth and easily cleanable.

4-602.13 **Chronic** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 01/01/24
Core

Item(s): Nonfood contact surface(s)

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Cook line area

Problem(s): Soiled
Correction(s): Keep clean.

7/14/2023 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.

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

1) Interior cavity of undercounter two-door reach-in cold-holding unit (located to the left of the main cook line) is soiled with encrusted food debris, specifically pancake mix that has spilled from its container.

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.

6-305.11 (A) Dressing rooms or dressing areas shall be designated if EMPLOYEES routinely change their clothes in the establishment. 01/01/24
 Core (B) Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.

7/14/2023 Designated area within the facility shall be dedicated/provided and used for the storage of employee's personal belongings to prevent contamination of foods, clean equipment, single-service items, utensils, and linens.

Observed personal belongings (e.g. speaker) being stored directly on cutting board surface at preparation area behind main cook line (see attached photo).

Correct as soon as possible by storing employee's personal belongings in a designated area away from all foods, clean equipment, single-service items, utensils, and linens.

Entire establishment

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 01/01/24
 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 floors
Problem(s): Soiled
Correction(s): Keep clean.

7/14/2023 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Area around floor sink that services preparation sink (located to the left of the main cook line) is soiled, which creates a harborage condition for pests (see 6-501.111 for more details).

2) Floor inside walk-in freezer is soiled with food debris, specifically underneath shelving units

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Entire establishment

(see attached photo).

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Walk in Freezer

3-305.11 Core	FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor, unless otherwise approved.	01/01/24
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Item(s): Food item(s) in storage
Problem(s): Stored on floor or less than 6 inches above floor
Correction(s): Store at least 6 inches above the floor.

7/14/2023	Foods shall be protected from contamination by storing them at least 6 inches off the floor. Walk-in Freezer - Observed bottom shelving surface has sunken, which causes foods to be less than 6 inches from the ground (see attached photo). Correct as soon as possible by repairing shelving unit or moving foods to be stored at least 6 inches off the ground to protect them from contamination.
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4-501.11 Core	Chronic EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	01/01/24
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Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

7/14/2023	Equipment shall be maintained in a state of good repair. Observed the following equipment items throughout the establishment that are in need of repair: 1) Excessive ice accumulation inside walk-in freezer (see attached photos). According to PIC, work order has been placed for this issue. 2) Bottom shelf has sunken inside walk-in freezer, which causes foods to be less than 6 inches from the ground. Correct as soon as possible by repairing/replacing freezer to minimize excessive ice accumulation.
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Closing Comments:

Priority/priority foundation items shall be addressed/corrected immediately, which will be followed up within 7 business days. Core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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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