

## 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**  
**C&W Hospital**  
**1540 E. Hospital Dr.**  
**ZIP CODE NOT FOUND**

**SFE 5081 071062 7/26/2023 09:30 am**

**Person In Charge (PIC): Thomas Sheppard**

**Establishment Phone: (734) 998-0571**

**INSPECTION TYPE:**

Follow Up Critical

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

4-601.11		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	07/24/23	07/26/23
Cook line area		(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.		
Cook line area		(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.		
		<b>Item(s):</b> Food-contact surface(s) equipment cutting board		07/26/2023
		<b>Problem(s):</b> Soiled		07/26/2023
		<b>Correction(s):</b> 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.		
7/26/2023		CORRECTED - All food-contact surfaces of equipment was cleaned to sight and touch.		
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)	07/24/23	07/14/23
Cook line area				
Cook line area		<b>Item(s):</b> Soap at handsink front		07/14/2023
		<b>Location:</b> hand wash sink(s)		07/14/2023
		<b>Problem(s):</b> Not provided At hand sink		
		<b>Correction(s):</b> Provide		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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7/14/2023		<p>Soap shall be provided at every hand washing sink.</p> <p>Observed no soap provided at hand washing sink (located to the right of the main cook line).</p> <p>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.</p> <p>CORRECTED DURING ROUTINE INSPECTION - Soap was refilled at the above hand washing sink.</p>		
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6-501.111 Cook line area Cook line area		<p>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by:</p> <p>(A) Routinely inspecting incoming shipments of FOOD and supplies;</p> <p>(B) Routinely inspecting the PREMISES for evidence of pests;</p> <p>(C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)</p> <p>(D) Eliminating harborage conditions.</p>	07/24/23	07/26/23
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**Item(s):** Pest(s) flies 07/26/2023  
**Problem(s):** Present in facility With over loaded/loaded trapping devices 07/26/2023  
**Correction(s):** Keep trapping devices clean and free of dead pests.

7/14/2023		<p>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.</p> <p>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.</p> <p>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).</p>		
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7/26/2023		<p>CORRECTED - No pest presence observed, specifically around floor sink that services preparation sink (located to the left of the main cook line).</p>		
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**Closing Comments:**

All priority foundation items have been addressed/corrected. Core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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