

## 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.

**Darwin's Cafe**  
**Biological Sciences Building**  
**1105 N. University Ave**  
**ZIP CODE NOT FOUND**

**SFE 5081 227307 7/31/2023 12:30:00 PM**  
**Last Routine: 2/20/2023**

**Person In Charge (PIC): Bogdan Nemtanu**

**Establishment Phone: (734) 763-1050**

**INSPECTION TYPE:**

Routine Inspection

Manager Certified	Yes
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 7/31/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Prep Area**

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	02/01/24
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**Item(s):** Equipment components  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

7/31/2023 Equipment shall be maintained in a state of good repair.

1) Torn gasket on one-door cold-holding unit in tea making area.

Correct as soon as possible by repairing the above equipment items throughout the establishment.

6-403.11 Core	(A) Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination. (B) Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES can not occur.	02/01/24
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**Item(s):** Break area(s)  
**Problem(s):** Contaminates Single service  
**Correction(s):** Relocate to an designated area that does not contaminate items or surfaces.

7/31/2023 Employee food and beverages shall be stored in a designated area that prevents contamination of equipment, food, single-service items, utensils and linens.

Observed employee food and beverages (without a lid) in tea making area.

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

Correct as soon as possible by using lids on employee beverages and relocating food/beverages to be stored in a designated area away from equipment, food, single-service items, utensils and linens to prevent contamination.

**Closing Comments:**

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)



Nonda Mihas

This signature does not imply agreement or disagreement with any violation noted.