

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.

Seigle Cafe
Ross School of Business
701 Tappan Street
ZIP CODE NOT FOUND

Person In Charge (PIC): Michael Bippus

SFE 5081 063208 9/7/2023 11:15:00 AM
Last Routine: 03/29/2023

Establishment Phone: (734) 647-9388

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	No

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 09/07/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

3-501.17 (A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf) 09/17/23

Priority Foundation (B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): In house prepared ready-to-eat potentially hazardous food(s)

Problem(s): Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation

Correction(s): Provide proper date marks as stated above.

9/7/2023 Potentially hazardous foods (PHF)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with discard date no greater than 7 days from preparation.

Observed 8-day date marking on prepared chicken (dated "09/07-09/14) and chipotle mayo (dated "9/6/23-9/13/23") inside walk-in cooler on the left (see attached photos).

Correct immediately by reeducating/training staff to properly date marking PHF/TCS foods that will be stored for longer than 24 hours with a discard date that does not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

5-501.16 (A) An inside storage room and area and outside storage area and enclosure, and 03/01/24
Core receptacles shall be of sufficient capacity to hold REFUSE, recyclables, and

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back kitchen area

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.

Item(s): Handwash trash receptacle(s) back prep

Problem(s): Not provided At hand sink

Correction(s): Provide

9/7/2023 Each hand washing sink where disposable paper towels are utilized shall be provided with a waste receptacle.

No waste receptacle provided at hand washing sink in back kitchen area (located near storage rooms).

Correct as soon as possible by providing waste receptacle at the above hand washing sink.

cafeteria line

4-501.11 Repeat EQUIPMENT shall be maintained in a state of repair and condition that meets the 03/01/24
Core requirements of the code.

Item(s): equipment

Problem(s): In poor repair

Correction(s): Repair/replace.

9/7/2023 Equipment shall be maintained in a state of good repair.

1) Observed top rail of sandwich preparation cold-holding unit in "The Club" station is not functioning. Establishment is utilizing ice in the top rail to keep potentially hazardous foods (PHF)/time and temperature-controlled foods for safety (TCS) at 41 degrees F or below.

2) Observed leak coming from open air cooler where deli sandwiches are stored (located to the left of "The Club" station). PIC stated that service order has already been placed for this issue.

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

Closing Comments:

Hours of Operation: 9 am - 4 pm (Monday-Friday)

Guest Restaurant: Plate Sushi & Chicken on Mondays & Tuesdays (10 am - 2 pm)

Chain CO2 tank inside KOMOS kegerator cold-holding unit where Neu Kombucha tanks are stored. Neu Kombucha will clean/service lines every two weeks. Sanitizing plugs are used daily to cap lines after closing.

Priority/priority foundation items will be reinspected upon follow up within 7-10 days. Core items will be reinspected at the next routine inspection, however should be addressed/corrected as soon as possible.

Violation					
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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)



Nonda Mihas

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

Item
PRODUCTO

Chicken

KEYSTONE™

Prep Date

09/07

FECHA DE PREPARACION

Use By

09/14

FECHA PARA DESECHAR

☐ AM
☐ PM

Shelf Life

CADUCA EN

☐ HRS
☐ DAYS

Empl.
EMPLEADO

Mgr.
GERENTE

☐ AM
☐ PM

DS

MON

TUE

WED

THU

FRI

SAT

SUN

REORDER #4220580

Item Chiptole Mayo **KEYSTONE**
PRODUCTO

Prep Date 9.6.23 ☐ AM ☐ PM
FECHA DE PREPARACION

Use By 9.13.23 ☐ AM ☐ PM
FECHA PARA DESECHAR

Shelf Life 9/12 Mgt. 9/12
CADUCA EN EMPLEADO GERENTE

MON **TUE** **WED** **THU** **FRI** **SAT** **SUN**

DS REORDER #4220580