

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.

Seven 10 East Cafe **SFE 5081 248860 9/7/2023 10:15:00 AM**
Ross School of Business **Last Routine: 2/8/2023**
710 E. University
ZIP CODE NOT FOUND
Person In Charge (PIC): Chrissy Pipoly **Establishment Phone: (734) 764-4581**

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

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 9/7/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Self-Service 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): Without date of consumption marking

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.
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Observed no date marking on prepared sandwiches in standing two-door reach-in cold-holding unit. According to PIC, sandwiches are prepared and delivered from Seigle Cafe on Monday and Wednesday.

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

Closing Comments:

Hours of operation: 9 am - 3 pm (Monday-Friday).

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Follow up will be conducted within 7-10 days to address priority foundation item 3-501.17.

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.