

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): Dan Meier

SFE 5081 063208 9/14/2023 12:00 pm

Establishment Phone: (734) 647-9388

INSPECTION TYPE:

Follow Up Critical

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

UnCorrected

4-501.11 cafeteria line cafeteria line		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. Item(s): equipment Problem(s): In poor repair Correction(s): Repair/replace.	03/01/24	
--	--	--	----------	--

5-501.16 back kitchen are back kitchen are		(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. Item(s): Handwash trash receptacle(s) back prep Problem(s): Not provided At hand sink Correction(s): Provide	03/01/24	
--	--	--	----------	--

Corrected

3-501.17 back kitchen are back kitchen are		(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) (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)	09/17/23	09/14/23
--	--	--	----------	----------

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
------------------------	--------	---	------------	-----------

		Item(s): In house prepared ready-to-eat potentially hazardous food(s)		09/14/2023
		Problem(s): Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation After preparation		09/14/2023 09/14/2023
		Correction(s): Provide proper date marks as stated above.		

9/14/2023

CORRECTED - All PHF/TCS were properly date marked with consume by/discard date no greater than 7 days from preparation date.

Closing Comments:

Priority foundation item 3-501.17 has been addressed/corrected.

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