

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
Ross School of Business
710 E. University
ZIP CODE NOT FOUND

SFE 5081 248860 9/14/2023 12:30 pm

Person In Charge (PIC): Dan Meier

Establishment Phone: (734) 764-4581

INSPECTION TYPE:

Follow Up Critical

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

Corrected

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|------------------|--|--|----------|----------|
| 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 | 09/14/23 |
| Self-Service Are | | (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) 9/14/2023
Problem(s): Without date of consumption marking 9/14/2023
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 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.

9/14/2023 CORRECTED - All PHF/TCS foods, specifically sandwiches in the standing one-door reach-in cold-holding unit, 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.

| Critical / Non-crit | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
|------------------------|--------|---|------------|-----------|
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Person in charge (Name and Title)



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

Inspected By (Name and Title)



Nonda Mihas