

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.

UMMA Cafe
UM Museum of Art
525 S. State St.

SFE 5081 248681 10/2/2023 1:30:00 PM
Last Routine: 5/2/2023

ZIP CODE NOT FOUND

Person In Charge (PIC): Storm Saddler

Establishment Phone: (734) 647-2257

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	N/A

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 10/2/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

4-602.11 Core		<p>(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: (1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P) (2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P) (3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P) (4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and (5) At any time during the operation when contamination may have occurred. (P) (B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board. (C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P) (D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned: (1) At any time when contamination may have occurred; (2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles; (3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and (4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean</p>		10/02/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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back kitchen area

grinders, and water vending EQUIPMENT:
 (a) At a frequency specified by the manufacturer, or
 (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

Item(s): Food-contact surface(s) used for nonpotentially hazardous food(s) 10/2/2023
Location: ice machine ice scoop 10/2/2023
Problem(s): Not cleaned Through out the day as necessary
Correction(s): Clean as specified above.

10/2/2023 Equipment components/utensils contacting food that is not potentially hazardous, such as an ice scoop and ice scoop holder, shall be cleaned at a frequency necessary to prevent accumulation of soil and/or mold.

Observed the ice machine scoop was stored in bowl that is being used as the ice scoop holder, which was soiled with mold-like accumulation.

CORRECTED AT TIME OF ROUTINE INSPECTION: The ice machine scoop and bowl were cleaned and sanitize inside high temperature dish machine before being put back into use.

Front Prep Area

3-302.12 Except for containers holding FOOD that can be readily and unmistakably recognized 10/02/23
 Core such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

Item(s): Food item(s) 10/2/2023
Location: 2-door reach-in cooler 10/2/2023
Problem(s): Not identified
Correction(s): Label containers with common name.

10/2/2023 Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.

Observed unlabeled beverages (i.e. teas, etc.) and beverage powders (i.e. green matcha powder) inside undercounter 2-door reach-in cooler.

Ensure that all containers used for food storage are labeled clearly with common name.

CORRECTED AT THE TIME OF ROUTINE INSPECTION: PIC had employee label beverage and beverage powder inside undercounter 2-door reach-in cooler.

3-304.14 **Chronic** (A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained 10/02/23
 Core dry and used for no other purpose.
 (B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily.
 (C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.
 (D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD

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

debris or visible soil.
 (E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.
 (E) SINGLE-USE disposable sanitizer wipes shall be used in accordance lable instructions.

Item(s): Wiping cloth(s) wet 10/2/2023
Location: ice bin 10/2/2023
Problem(s): Stored on Counter
Correction(s): Store wiping cloths completely submersed in sanitizer.

10/2/2023 In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses.

Observed saturated wiping cloth stored underneath ice bin at front preparation area.

Correct as soon as possible by storing wet wiping cloths completely submerged in a sanitizing solution between uses. To ensure the above, sanitizing buckets should be filled at least halfway or greater with sanitizing solution, and one wet wiping cloth per sanitizing bucket is optimal to achieve best results and proper sanitization. In addition, wiping cloth shall be replaced with a clean wiping cloth once it has become soiled.

CORRECTED AT THE TIME OF ROUTINE INSPECTION: Wet wiping cloth was placed in soiled linen hamper, and employee was educated on the proper use of wiping cloths.

4-602.13 Core NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 10/02/23

Item(s): Nonfood contact surface(s) 10/2/2023
Location: 2-door reach-in cooler 10/2/2023
Problem(s): Soiled
Correction(s): Keep clean.

10/2/2023 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Interior cavity and gaskets/seals of front preparation area undercounter 2-door reach-in cooler is soiled with green matcha powder and sticky residue from syrups, etc.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

CORRECTED AT THE TIME OF ROUTINE INSPECTION: PIC instructed employee to clean/sanitize interior cavity and gasket/seals of front preparation area undercounter 2-door reach-in cooler.

Closing Comments:

All core items were addressed/corrected at the time of routine inspection.

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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.