University of Michigan EH&S Ann Arbor, MI 48109-1010 (734)647-1142

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.

Cafe 32 School of Dentistry 1011 N. University ZIP CODE NOT FOUND Person In Charge (PIC): Doug Small	SFE Estab	5081 lishmer	212275 nt Phone:	1/16/2024 9:00:0 Last Routine: 08/0 (734) 615-9191	
INSPECTION TYPE: Routine Inspection	Manager Certified License Posted Antichoking Poster CO2 Tanks Secured			Yes Yes Yes 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 01/16/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

3-302.12 Core	Except for containers holding FOOD that can be readily and unmistakably recognized 07/01/24 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)	
	Problem(s): Not identified	
	Correction(s): Label containers with common name.	
1/16/2024	Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.	
	Observed unlabeled pitchers containing prepared lemonade and teas (located inside undercounter two-door reach-in cooler).	
	Ensure that all containers used for food storage are labeled clearly with common name.	
4-602.13 Core	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency 07/01/24 necessary to preclude accumulation of soil residues.	
	Item(s): Nonfood contact surface(s)	
	Problem(s): With accumulation of debris	
	Correction(s): Keep clean.	
1/16/2024	Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis (at a minimum, every 24 hours) to prevent harborage conditions, and accumulation of food, debris, and other contaminants.	
	Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:	

SFE 5081 212275 Cafe 32

Violation Category Repeat Violation Description/Remarks/Correction Schedule

Correct By Corrected

Entire establishment

1) Back Preparation Area - Observed food debris on top of two-door reach-in cooler.

2) Observed dust/debris accumulation around Electrolux panini press.

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.

Closing Comments:

Core violations shall be addressed/corrected as soon as possible, which will be reinspected at the following routine inspection.

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)

Val

Inspected By (Name and Title)

Millio, MSES

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

Nonda Mihas