

## 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.

**Getaway 'N Play Cafe**  
**C&W Hospital**  
**1540 E. Hospital Dr.**  
**Ann Arbor, MI 48109**

**Person In Charge (PIC): Staci Speers**

**SFE 5081 071062 1/23/2024 10:30:00 AM**  
**Last Routine: 07/14/2023**

**Establishment Phone: (734) 998-0571**

**INSPECTION TYPE:**  
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	Yes

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by David Peters, a representative from University of Michigan, on 01/23/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Back prep area

2-401.11 Core	(A) An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result. (B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of: (1) The EMPLOYEE'S hands; (2) The container; and (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.	04/22/24
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**Item(s):** Beverage container

**Problem(s):** Stored improperly

**Correction(s):** Store in manner that does not contaminate items.

1/23/2024	Observed a hodge-podge of personal drinking containers in the back area of the operation. A couple were Subway cups with lids and straws, another was an open can of an energy drink, a Mountain Dew bottle, another was a disposable hot cup with lid and two other personal beverage cups were found in the dishwashing room and another back food prep area. Refresher training is needed with the entire staff to clearly define what is an acceptable drinking container while working, how they should be identified, and where they are kept/stored between uses. For example, several of these personal beverage containers were found on an undercounter shelf with a sign stating the shelf was for personal beverage containers, but co-mingled with disposable items and containers of food ingredients.
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Personal drinking containers shall comply with the following:

1. A covered container with a lid and a straw.
2. Labeled with the name or initials of who the container belongs to.
3. Stored between uses in a designated area away from food, clean equipment, clean utensils, and single-use/single-service items.

Redefine the policy and practices for personal drinking containers for staff while working, implement this policy with staff, then monitor for compliance and adjust if needed.

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Dishwashing Area

4-501.114 Priority	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	01/23/24
	Chlorine                  ppm                  pH<10                  pH<8	
	25                          120 F                          120 F	
	50                          100 F                          75 F	
	100                          55 F                          55 F	
	Iodine                  a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)	
	Quats                  minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)	
	Item(s):                  Other chemical sanitizing solution concentration(s)	01/23/2024
	Problem(s):              Not used according to manufacturer's label instructions	01/23/2024
	Correction(s): Use according to manufacturer label directions.	

1/23/2024    When the concentration of the sanitizing solution used in the green knife caddy on the sandwich make line in Subway was checked for the required concentration range (the PIC stated quat sanitizer is used), the solution was non-detect for any sanitizer concentration. The green container was removed from the make line and taken to back dishwashing area to the sanitizer dispensing station to be refilled with fresh sanitizing solution. Upon seeing the sign at the dispensing station, it was observed that the sanitizer in use is not quat-based (which explains the non-detect indication with quat test strips when checked on the make line), but Ecolab's SMARTPOWER Lactic Acid and DDBSA sanitizer which uses a different test strip. When the solution was checked with lactic acid test strips, it was still found very low.

Fresh SMARTPOWER solution was drawn from the dispenser, but still was detecting weak with the test strips. In addition, primarily hot water was being used from the faucet that feeds the SMARTPOWER dispenser and this may be a factor for why the concentration of the dispensed sanitizing solution was detecting weak with the test strips. SMARTPOWER works best at a tepid/cool water temperature of 65 degrees F. The water temperature was adjusted to a cool temperature using the hot and cold faucets, the SMARTPOWER feed line of undiluted sanitizer was "jiggled" to ensure the chemical was siphoning properly, which resulted in the correct concentration range now being detected with the lactic acid/DDBSA test strips.

The green knife caddy was refilled and put back into use on the make line and all the in-use red sani pails checked for required concentration of the SMARTPOWER sanitizing solution. Only one other red sani pail needed refilling with fresh sanitizer.

Again, an in-service meeting should be conducted to ensure all staff understands the required concentration range for their red sani pails, how to properly dispense the solution from the dispenser at the 3-comp sink and at the proper (cool) water temperature, and how to verify the concentration range (272-700 PPM DDBSA) using the test strips.

6-301.12    Repeat	Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:	02/02/24
Priority Foundation	(A) Individual, disposable towels; (Pf) (B) A continuous towel system that supplies the user with a clean towel;(Pf) or (C) A heated-air hand drying device.(Pf) (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)	

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Dishwashing Area**

**Item(s):** Sanitary hand drying provisions disposable, paper towels

**Location:** hand wash sink(s) paper towel dispenser

**Problem(s):** Not provided At hand sink

**Correction(s):** Provide

1/23/2024 Each handwashing sink or group of adjacent handwashing sinks shall be provided with individual, disposable towels.

The battery-driven paper towel dispenser at the hand wash sink in the dishwashing room was found inoperable at the time of the inspection. Someone had attempted to bypass the feed mechanism by feeding the roll paper towel through the front of the dispenser, but this is only effective when a single portion of paper towel is manually unrolled. Once the cover is closed and the manually fed section of paper towel is torn off, then the cover must be reopened and another section of paper towel pulled out past the cover. Until new (3) D-batteries are installed to allow the automatic feeding of paper towel to work, place a roll of paper towel at the hand sink for much easier use by tearing off pieces of paper towel for hand drying.

Install (3) new D-batteries and ensure the dispenser will feed paper towel when the sensor is activated.

4-501.11 **Chronic** EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 04/22/24  
Core

**Item(s):** equipment

**Location:** hand wash sink(s) paper towel dispenser

**Problem(s):** Do not meet requirements of rule

**Correction(s):** Repair/replace to meet requirements of rule.

1/23/2024 Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

The battery-driven paper towel dispenser at the hand wash sink in the dishwashing room was found inoperable at the time of the inspection. Based on a flashing red LED on the side of the dispenser when the cover is opened, the (3) D-batteries needed to run the paper towel feed mechanism are dead and need replacing with new batteries.

Install (3) new D-batteries and ensure the dispenser will feed paper towel when the sensor is activated.

**Subway**

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 01/23/24  
Priority Foundation

(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

**Item(s):** Food-contact surface(s) equipment

**Problem(s):** Soiled

01/23/2024

01/23/2024

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**Subway****Correction(s):** Keep clean.

1/23/2024 Equipment food-contact surfaces and utensils shall be clean to sight and touch.

Observed one of two digital food thermometers used to take food temperatures in the Subway operation stored soiled with dried food matter on the sensing area of the thermometer. Food contact surfaces of equipment (food thermometer) shall be cleaned and sanitized before and after use. A Subway worker cleaned the thermometer at the time of the inspection. Both thermometers were observed clean visually at the end of the inspection. Corrected.

**Closing Comments:**

Observed the food temperature monitoring logs for the Subway operation blank for the last two days. The last time the temperature log had been completed was Sunday, January 21, 2024. This issue was pointed out to the PIC and they stated they would meet with Subway to emphasize the importance of completing the food safety log multiple times per day, as required. The PIC will monitor the filling out of the log daily to ensure compliance.

A follow-up inspection will occur within the next 7-10 days to verify correction of any open Priority/Priority Foundation violations. Any uncorrected Core violations was be checked for correction at the next 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)



Inspected By (Name and Title)



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

David Peters