

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.

Darwin's Cafe
Biological Sciences Building
1105 N. University Ave
Ann Arbor, MI 48109-1085

SFE 5081 227307 1/24/2024 10:00:00 AM
Last Routine: 07/31/2023

Person In Charge (PIC): Bogdan Nemtanu

Establishment Phone: (734) 763-1050

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
----------	--------	---	------------	-----------

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 01/24/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Coffee Station

6-403.11 **Repeat** (A) Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination. 07/01/24
Core (B) Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES can not occur.

Item(s): Break area(s)

Problem(s): Contaminates Single service

Correction(s): Relocate to an designated area that does not contaminate items or surfaces.

1/24/2024 Employee food and beverages shall be stored in a designated area that prevents contamination of equipment, food, single-service items, utensils and linens.

Coffee/Tea Brewing Area - Observed employee food and beverages commingled on preparation countertop space with single-service coffee filters that appear soiled and water damaged. PIC was advised to discard soiled/water damaged single-service coffee filters.

Correct as soon as possible by relocating food/beverages to be stored in a designated area away from equipment, food, single-service items, utensils and linens to prevent contamination.

Dishwashing Area

6-501.112 Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. 07/01/24
Core

Item(s): Dead/trapped pest(s) rodents mice

Problem(s): Not removed from facility

Correction(s): Remove from facility/premises.

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

Dishwashing Area

1/24/2024 Pest trapping devices shall be removed/replaced at a frequency necessary that precludes the attraction of other pests.

Warewash Area - Observed rodent bait box that appeared soiled and water damaged with a dead mouse inside (see attached photo). Mouse and soiled/water damaged bait box were discarded. Correct as soon as possible by removing/replacing pest trapping devices once they become overloaded to avoid the attraction of other pests.

In addition, many cider vinegar traps were found to be dry throughout the facility, which were also discarded. There was no fly activity or presence observed during the routine inspection. Cider vinegar traps shall either be replenished as needed by Pest Management or discarded. EHS will follow up with Pest Management regarding the above matter.

Entire establishment

3-302.12 Except for containers holding FOOD that can be readily and unmistakably recognized 07/01/24
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)

Problem(s): Not identified

Correction(s): Label containers with common name.

1/24/2024 Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.

Observed unlabeled white chocolate and caramel sauces along beverage preparation line and on shelving unit in the back (located across from warewash area).

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

4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency 07/01/24
Core necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)

Location: 2-door reach-in cooler

Problem(s): Soiled

Correction(s): Keep clean.

1/24/2024 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.

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

1) Shelves are soiled with mold-like accumulation, specifically on left side of cooler underneath gallons of milk and along wall surfaces, inside two-door reach-in cooler (located behind cafe entrance door).

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

Entire establishment

2) Self-Service Area - Countertop surfaces underneath equipment (i.e. microwave, toaster, pop machine) are soiled with food debris/residue.

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.

Self service area

4-904.11 (A) SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented. 07/01/24
Core

(B) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by EMPLOYEES and by CONSUMERS if CONSUMER self-service is provided.

(C) Except as specified under ¶ (B) of this section, SINGLE-SERVICE ARTICLES that are intended for FOOD- or lip-contact shall be furnished for CONSUMER self-service with the original individual wrapper intact or from an APPROVED dispenser.

Item(s): Kitchenware and tableware single-service straws

Problem(s): Allows for contamination of food-contact/lip-contact surfaces During dispensing

Correction(s): Handle so as to prevent contamination.

1/24/2024 Single-service items shall be displayed and handled so that contamination of food/lip-contact surfaces is prevented.

Self-Service Area - Observed single-service utensils (straws) are stored unpackaged, which allows for potential contamination when handled by customers (see attached photo).

Correct as soon as possible by either providing prepackaged single-service straws or keeping straws behind counter for employee dispensing only. Employees shall dispense straws to customers in a manner that also prevents potential contamination (e.g. utilizing gloves).

Soup Bar

3-403.11 (A) POTENTIALLY HAZARDOUS FOOD that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 165°F for 15 seconds, if reheated in a microwave oven the FOOD must be rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating. 02/02/24
Priority

(P)

(B) Commercially processed READY-TO-EAT FOOD shall be heated to a temperature of at least 135°F for hot holding. (P)

(C) Reheating for hot holding shall be done rapidly and the may not exceed 2 hours.

(P)

Item(s): Reheated food(s)

Problem(s): Reheated to less than 165 degrees F

Correction(s): Reheat to 165 degrees F for 15 seconds.

1/24/2024 Potentially hazardous foods (PHF)/time and temperature-controlled foods for safety (TCS) that are reheated for hot-holding shall reach a temperature of 165 F (as stated on the

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

Soup Bar

manufacturer's packaging and shall be reheated rapidly in a time frame that does not exceed 2 hours.

Observed macaroni and cheese in hot-holding unit that was temped at 63 degrees F. Upon temping macaroni and cheese, employee was about to dispense macaroni and cheese in single-service cup for customer until I advised them not to given that the PHF/TCS food item (i.e. macaroni and cheese) was not reheated to the proper temperature before serving. I also discussed this with PIC who will educate staff on taking temperatures of PHF/TCS food items (e.g. macaroni and cheese, soups) before serving to customers.

Correct immediately by reheating those potentially hazardous food items to 165 F seconds in rapid fashion that does not exceed 2 hours, then placing in hot-holding units to be held hot at 135 F or above. Microwave oven or other equipment may be necessary to achieve the above. In addition, monitor with temperature log for reheating, hot-holding, and cooling (if applicable).

storage area

6-501.12 **Repeat** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 07/01/24
Core (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures

Problem(s): Soiled

Correction(s): Keep clean.

1/24/2024 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

Floor underneath shelving unit (located across from warewash area) is soiled with debris and other material.

Floor drain sink areas, specifically along/underneath front preparation line, are soiled and in need of cleaning.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Closing Comments:

Priority violation 3-403.11 shall be corrected immediately, which will be reinspected upon follow up within 7-10 days. All core violations shall be addressed/corrected as soon as possible, which will be reinspected 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/>

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

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.