

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. Ann Arbor, MI 48104-1354 Person In Charge (PIC): Matt Higgins	SFE 5081 248681 4/1/2024 10:45:00 AM Last Routine: 10/02/2023 Establishment Phone: (734) 647-2257
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INSPECTION TYPE: Routine Inspection	Manager Certified Yes License Posted Yes Antichoking Poster No CO2 Tanks Secured N/A
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Violation				
Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected

This Facility was inspected by David Peters, a representative from University of Michigan, on 04/01/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back prep area

6-501.12 Core	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	06/30/24
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Item(s): Physical facilities/structures
Problem(s): Not clean
Correction(s): Keep clean

4/1/2024	Physical facilities shall be maintained clean to sight and touch. Observed some areas in the back of the house in need of some attention for cleaning, such as where extra chemicals are stored under the sink in the dishwashing counter. Survey the back of house areas (floors, under equipment/counters, and other surfaces) and clean as appropriate where debris, residues, and stains are observed.
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Cafe'

3-501.17 Priority Foundation	(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) (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)	04/11/24
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A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

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

Item(s): Commercially processed ready to eat potentially hazardous food(s)
Problem(s): Improperly date marked Longer than 7 days stored at 41 degrees f After opening After opening
Correction(s): Provide proper date marks as stated above.

4/1/2024 Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.

Observed opened packages of pre-sliced deli meats and a few other ready-to-eat foods date marked incorrectly in the sandwich cooler and a 2-door reach-in cooler in the back of the house area. These foods were marked with 8-day shelf lives as opposed to 7-day shelf lives. For example, some opened packages of sliced deli meats were marked with an expiration date of April 1, 2024, when they should have been marked with an expiration date of Sunday, March 31, 2024, based on when these packages of deli meat were originally opened on Monday, March 25, 2024.

It was explained to the PIC that the correct method for date marking RTE TCS foods is the date of opening/prep + 6 days, not 7 days. The PIC stated they would dispose of any opened packages of deli meats from March 25th. The PIC would also review proper date marking methods with their staff to ensure date marking practices are consistent and uniform with writing both the date of prep/opening and the correct expiration dates on all RTE TCS foods.

4-501.17 Warewashing water shall contain cleaning solution(s) and must be used according to manufacturer's label instructions. (Pf) 04/01/24

Item(s): Cleaning agents for warewashing detergent 04/01/2024
Location: green detergent pail 04/01/2024

4/1/2024 A wash receptacle shall contain a wash solution of soap, detergent, acid cleaner, alkaline cleaner, degreaser, abrasive cleaner, or other cleaning agent according to the cleaning agent manufacturer's label instructions.

Observed no green detergent pail set up and in-use at the time of the inspection. The PIC was being diligent with the set up and use of various red sani pails of the SMARTPOWER Sink and Surface Cleaner Sanitizer. It was explained to the PIC that all surfaces need routine cleaning, while food contact surfaces need both cleaning and sanitizing. Using only the SMARTPOWER sanitizing solution in the red sani pails for wiping off surfaces is insufficient.

CORRECTED AT THE TIME OF THE INSPECTION - A green detergent pail was set up with warm water, Pantastic detergent, and clean wiping cloth and, as an example, the countertop of a small stainless steel table where the soup rethermalizer sits was cleaned off to remove food soils and other residues with the detergent solution followed up with being wiped down with the SMARTPOWER sanitizing solution.

Make sure a green detergent pail is set up and in-use during all hours of operation. Train staff on the differences between cleaning and sanitizing surfaces and how often it needs to be done.

Closing Comments:

The new UMMA Cafe Manager, Matt Higgins, has recently taken over for the previous manager, Storm Saddler. Matt is current with his ServSafe CFM certification:

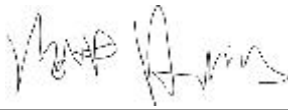
ServSafe CFM #: 19726617
 8/12/20 - 8/12/2025

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Recommendation: A faucet spout needs to be added to the sprayer unit at the dish scrapping sink in dish counter in the back area. The sprayer alone is impractical for filling items like the green detergent pail and other container with water. The only other sink with a faucet for drawing a volume of water from is the dump sink out in the front of the house service area. The hand sinks have faucets - obviously - but hand sinks should not be used for other purposes other than hand washing.

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