

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.

Sweetwaters Coffee & Tea
Michigan Union
530 S. State St.

SFE 5081 247167 6/6/2024 1:00:00 PM
Last Routine: 12/7/2023

ZIP CODE NOT FOUND

Person In Charge (PIC): Laurie Vaquera

Establishment Phone: (734) 548-8088

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 Nonda Mihas, a representative from University of Michigan, on 6/6/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

6-301.11	Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)	06/06/24
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Item(s):	Soap at handsink dishwash area	6/6/2024
Location:	3-compartment sink handsink	6/6/2024
Problem(s):	Not provided At hand sink	
Correction(s):	Provide	

6/6/2024 Soap shall be provided at every handwashing sink.

Observed no soap provided at the hand washing sink that is located to the right of the 3-compartment sink in the back kitchen area.

Correct immediately by supplying soap to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing. In addition, soap must be conveniently located for employees to wash hands.

CORRECTED DURING ROUTINE INSPECTION - PIC refilled soap at the hand washing sink that is located to the right of the 3-compartment sink in the back kitchen area.

Entire establishment

3-501.17	(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)	06/06/24
Priority Foundation	(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)	

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

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

6/6/2024
6/6/2024

6/6/2024 Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard/use by date that is no greater than 7 days from preparation.

Observed 8-day date marking on yogurt parfaits with discard/use by date of 6/13/2024 (see attached photo). Laminated sheet that is hanging on a cold-unit in the back kitchen area has 7-day discard/use by date listed as "6/13" (see attached photo). In addition, there was inconsistent date marking throughout the establishment, specifically in cold-holding case that is customer facing. For example, sliced turkey out of its commercial packaging had a discard/use by date listed as "7/2" on date marking sticker and ham did not bear any date marking.

Correct immediately by properly date marking PH/TCS foods that will be stored for longer than 24 hours with a discard/use by date that does not to exceed 7 days from the preparation date. Any remaining food at the end of 7 days must be discarded.

For example, if PH/TCS foods were prepared on 6/6/2024, then use by date would be 6/12/2024.

CORRECTED DURING ROUTINE INSPECTION - All of the above items were redated to reflect an appropriate discard/use by date that is within 7 days of the preparation. In addition, PIC spoke with team leads and will be reeducating/retraining staff on appropriate date marking procedures as outlined in the Food Code.

Closing Comments:

Priority/priority foundation violations were addressed/corrected during the routine inspection, therefore no additional follow up is warranted at this time.

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.