

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): Robert Banish	SFE 5081 071062 7/9/2025 10:30:00 AM Last Routine: 1/8/2025 Establishment Phone: (734) 998-0571
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INSPECTION TYPE: Routine Inspection	Manager Certified Yes License Posted Yes Antichoking Poster N/A CO2 Tanks Secured No
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Violation		
Category	Repeat	Violation Description/Remarks/Correction Schedule
	Correct By	Corrected

This Facility was inspected by Nonda Mihos, a representative from University of Michigan, on 7/9/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-601.11 Core	Chronic (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.	10/07/25
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Item(s): Non-food contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

7/9/2025 Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.

Observed the following nonfood-contact surfaces requiring cleaning throughout the establishment:

- 1) The ceiling air vents in the dish and rear prep areas were observed with visible dust and debris.
- 2) The microwave ovens available for public use were observed with visible debris, with a particular accumulation on the top wall of both microwaves.
- 2) The toasters available for public use were observed with a buildup of adherent food debris that was not removed by inverting the toaster or removing the lower cleaning slot. The use of a toaster cleaning brush is recommended.

Prep Area

4-202.11 Priority Foundation	Multiuse FOOD-CONTACT SURFACES shall be: SMOOTH, be easily cleaned, free of breaks, chips, pits, etc and easily accessible for cleaning and inspection. (Pf)	07/19/25
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Prep Area

Item(s): Food-contact surface(s) slicer(s)
Problem(s): In poor repair Chipped
Correction(s): Repair/replace.

7/9/2025 Multiuse food-contact surfaces shall be free of any breaks, chips, cracks, deformities, and pits to facilitate easy cleaning and avoid potential contamination of foods.

Observed that the potato/vegetable slicer contact plate is chipped and missing teeth, which allows for potential contamination of foods.

Correct immediately by replacing potato/vegetable slicer to be free of any breaks, chips, cracks, deformities, and pits to facilitate easy cleaning and avoid potential contamination of foods.

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 07/09/25
 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)
Location: Tabletop equipment
Problem(s): With accumulation of debris
Correction(s): Keep clean.

7/9/2025
 7/9/2025

7/9/2025 Food-contact surfaces of equipment shall be maintained clean to sight and touch.

Observed tabletop potato/vegetable slicer soiled with excessive food debris.

Corrected at time of routine inspection by employee action to clean the above food-contact surface to sight and touch.

6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: 10/07/25
 Core

(A) Routinely inspecting incoming shipments of FOOD and supplies;
 (B) Routinely inspecting the PREMISES for evidence of pests;
 (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)
 (D) Eliminating harborage conditions.

Item(s): Pest(s) flies
Location: sink(s)
Problem(s): Present in facility
Correction(s): Remove pests from facility.

7/9/2025 The presence of insects shall be controlled to minimize their presence on the premises by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.

Observed one large grouping of flies in the facility within the tabletop potato/vegetable slicer,

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

which had visible food debris. Flies dispersed upon further inspection of the slicer.

Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator.

Subway

3-501.18 Priority	A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)	07/09/25
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Item(s):	Ready to eat, potentially hazardous food(s)	7/9/2025
Location:	2-door reach-in cooler	7/9/2025
Problem(s):	Beyond consume by date	
Correction(s):	Discard.	

7/9/2025	Potentially hazardous foods shall be discarded if they exceed the listed expiration date/time. Observed a deli-container of tuna salad within the 2-door pass-through cooler dated for expiration on the day prior. Corrected at the time of inspection by an employee action to discard the item that had exceeded the listed expiration date/time.
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Closing Comments:

Joint routine inspection conducted by Nonda Mihos and Ellie Holmes. Guest restaurant Palm Palace was included in this inspection and was observed to have no violatoinis.

This report was emailed on July 9, 2025.

Person in charge (Name and Title)

Inspected By (Name and Title)



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

Nonda Mihos