

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.

Victors Way Cafe
CGC & UM Hospital Connector
1500 E. Medical Center Dr.
ZIP CODE NOT FOUND

SFE 5081 075510 7/21/2025 12:30 pm

Person In Charge (PIC): Chelsea Hahn

Establishment Phone: (734) 930-7000

INSPECTION TYPE:

Follow Up Critical

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

3-501.16		Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	08/06/25	07/21/25
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Item(s):	Cold food item(s)		07/21/2025
Location:	Empty beer bottle storage area		07/21/2025
Problem(s):	Stored above 41 degrees F		
Correction(s):	Store below 41 degrees F.		

7/7/2025 Potentially hazardous (PH)/time and temperature-controlled (TCS) foods for safety being held cold shall be held at 41°F or below to prevent the growth of pathogens.

Fruit cups (located inside sliding three-door reach-in True cooler) ranged between 51-52°F (as measured using a calibrated probed food thermometer). Fruit cups were discarded at the time of routine inspection. It was also determined that the right sliding door that is customer facing was left ajar at the time of routine inspection, and there is black duct tape that is being used to help seal the right sliding door that is customer facing (see violation 4-501.11 for more details).

Correct immediately by keeping PH/TCS foods that are to be held cold at 41°F or below at all times.

Follow up is needed to ensure PH/TCS foods are being maintained at 41°F or below, and to verify that sliding three-door reach-in True cooler has been serviced or replaced.

7/21/2025 CORRECTED - All potentially hazardous/time and temperature-controlled foods, specifically yogurt/fruit cups inside sliding three-door reach-in True cooler, were being held at 41°F or below to prevent the growth of pathogens.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected																
3-501.18 Front Serving Li Front Serving Lir		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)	07/07/25	07/07/25																
		Item(s): Ready to eat, potentially hazardous food(s) Location: 3-door reach-in cooler Problem(s): Beyond consume by date Correction(s): Discard.		07/07/2025 07/07/2025																
7/7/2025		Potentially hazardous (PH)/time and temperature-controlled (TCS) foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time. Observed multiple single-service cups containing fruit with a sell by date of "07/06/2025" inside sliding three-door True cooler. Correct immediately by discarding any PH/TCS foods that are beyond 7 days from preparation date or if they exceed the listed expiration date/time. ADDRESSED/CORRECTED DURING THE ROUTINE INSPECTION - Single-service cups containing fruit with a sell by date of "07/06/2025" were removed from service and discarded appropriately.																		
4-501.114 Entire establishr Entire establishr		A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P) <table border="0"> <tr> <td>Chlorine</td> <td>ppm</td> <td>pH<10</td> <td>pH<8</td> </tr> <tr> <td>25</td> <td>120 F</td> <td>120 F</td> <td></td> </tr> <tr> <td>50</td> <td>100 F</td> <td>75 F</td> <td></td> </tr> <tr> <td>100</td> <td>55 F</td> <td>55 F</td> <td></td> </tr> </table> 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)	Chlorine	ppm	pH<10	pH<8	25	120 F	120 F		50	100 F	75 F		100	55 F	55 F		07/07/25	07/07/25
Chlorine	ppm	pH<10	pH<8																	
25	120 F	120 F																		
50	100 F	75 F																		
100	55 F	55 F																		
		Item(s): Quaternary ammonia solution Problem(s): Not immersed in A concentration specified on manufacturers label Correction(s): Provide		07/07/2025 07/07/2025																
7/7/2025		Upon using a quaternary ammonia test strip, observed 0 parts per million (ppm) of quaternary ammonia in red bucket on countertop near the three-compartment sink and in clear container located underneath the espresso machine. Establishment does not have a chemical dispensing unit for quaternary ammonia, and employees are hand pouring Array Quat-Clean for sanitization. ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - New solution of Array Quat-Clean was prepared for red bucket on countertop near the three-compartment sink and in clear container located underneath the espresso machine, and was verified to be at the manufacturer's recommendations using a quaternary ammonia test strip. It is also recommended to install a chemical dispensing unit for sanitizing solution.																		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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3-501.17 Prep Area Prep Area		(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)	08/06/25	07/21/25
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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)

Item(s): In house prepared ready-to-eat potentially hazardous food(s) 07/21/2025
Location: 2-door reach-in cooler 07/21/2025
Problem(s): Without date of consumption marking
Correction(s): Provide proper date marks as stated above.

7/7/2025 Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard date that is no greater than 7 days from preparation.

Observed multiple undated PH/TCS foods, including gravy and overnight oats, inside reach-in two-door True cooler with top rail.

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

7/21/2025 CORRECTED - All potentially hazardous/time-temperature controlled for safety foods were properly date marked upon follow up.

Closing Comments:

All priority/priority foundation items have been addressed/corrected.

Report emailed to person in charge on 7/21/2025.

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