

## 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 7/24/2025 11:45:00 AM**  
**Last Routine: 01/23/2025**

**Person In Charge (PIC): Kevin Globke**

**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
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 07/24/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Coffee Station

4-204.112	(A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit.	07/24/25
Priority Foundation	(B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical).	
	(C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable.	
	(D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf)	

<b>Item(s):</b>	Thermometer(s)	07/24/2025
<b>Location:</b>	Cold Coffee Machine	07/24/2025
<b>Problem(s):</b>	Not provided	
<b>Correction(s):</b>	Provide additional equipment to meet requirement above.	

7/24/2025 An air thermometer shall be provided in an easily accessible/readable area for all cold-holding refrigeration units that are used to cold-hold potentially hazardous foods to ensure foods are being held at 41 °F or below.

Observed refrigerated La Colombe Coffee machine without an air thermometer.

Corrected during routine inspection: PIC added an easily-accessible air thermometer to the above cold-holding unit to ensure coolers are keeping potentially hazardous foods at 41 °F.

3-304.14

10/22/25

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Coffee Station**

Core		<p>(A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose.</p> <p>(B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily.</p> <p>(C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.</p> <p>(D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil.</p> <p>(E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.</p> <p>(E) SINGLE-USE disposable sanitizer wipes shall be used in accordance table instructions.</p> <p><b>Item(s):</b> Wiping cloth(s)</p> <p><b>Problem(s):</b> Used for multiple purposes Counter</p> <p><b>Correction(s):</b> Wiping cloths shall be used for one purpose only example: wiping food spills.</p>		
	7/24/2025	<p>Observed multiple dry, soiled wiping cloths throughout the front countertop area where coffee and other beverages are prepared.</p> <p>Correct as soon as possible by swapping out soiled wiping cloths with a clean wiping cloth. Minimize the number of dry wiping cloths on countertop surfaces and avoid using them as an absorbent liner.</p>		

**Display Case Area**

4-601.11 Core	Chronic	<p>(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)</p> <p>(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.</p> <p>(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</p> <p><b>Item(s):</b> Non-food contact surface(s) shelves</p> <p><b>Location:</b> sliding glass door cooler</p> <p><b>Problem(s):</b> Soiled</p> <p><b>Correction(s):</b> Keep clean.</p>		10/22/25
	7/24/2025	<p>Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.</p> <p>Observed the lower shelves of the front food display coolers to contain plastic debris and dust originating from the chipped and cracking lower door tracks.</p> <p>Correct as soon as possible by cleaning the above nonfood-contact surfaces of equipment to sight and touch and maintaining clean at all times.</p>		

**Entire establishment**

4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.		10/22/25
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Entire establishment**

**Item(s):** equipment  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

7/24/2025 Observed the following equipment items throughout the establishment that are in need of repair:

- 1) Lower shelves of the front food display coolers to contain plastic debris and dust originating from the chipped and cracking lower door tracks.
- 2) Black material has started to deteriorate in stainless steel container where used coffee grounds from espresso are placed (located along the front preparation countertop where coffee and other beverages are prepared).

**Closing Comments:**

Joint routine inspection conducted by Ellie Holmes and Nonda Mihas.  
This report was emailed on July 24, 2025.

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.