

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.

Cafe 32 School of Dentistry 1011 N. University ZIP CODE NOT FOUND Person In Charge (PIC): Doug Small	SFE 5081 212275	7/30/2025 10:00:00 AM Last Routine: 1/28/2025 Establishment Phone: (734) 615-9191
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INSPECTION TYPE: Routine Inspection	<table style="width: 100%; border: none;"> <tr> <td style="width: 70%;">Manager Certified</td> <td style="width: 30%;">Yes</td> </tr> <tr> <td>License Posted</td> <td>Yes</td> </tr> <tr> <td>Antichoking Poster</td> <td>Yes</td> </tr> <tr> <td>CO2 Tanks Secured</td> <td>N/A</td> </tr> </table>	Manager Certified	Yes	License Posted	Yes	Antichoking Poster	Yes	CO2 Tanks Secured	N/A
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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 7/30/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Beverage Station

4-501.18	The wash, rinse, and SANITIZE solutions shall be maintained clean.	10/28/25
Core	Item(s): Warewashing solutions sanitizing Problem(s): Not clean Correction(s): Keep clean	

7/30/2025	Sanitizing solutions shall be maintained clean. Observed red bucket with soiled solution containing Ecolab Oasis 146 Multi-Quat Sanitizer. Correct as soon as possible by replacing sanitizing solution in red buckets when they have become soiled.
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Dishwashing Area

4-501.112	In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 194 F, or less than 165 F for stationary rack machines or 180 F for all other machines to assure proper sanitizing of utensils.	08/29/25
Priority Foundation	Item(s): Dish machine final rinse temperature Location: dish machine(s) Problem(s): Less than 180 degrees F Correction(s): Repair to provide temperature stated above.	

7/30/2025	In a mechanical operation, the water temperature of the final rinse may not be less than 180°F. Dish machine has final rinse cycle temperature ranging between 115-120°F (as observed on the dish machine display screen) after running dish machine for multiple cycles. In addition, heat sensitive tape did not indicate a color change on the 160°F tab, and maximum surface temperature registered 149.2°F on the ThermoWorks DishTemp® - Plate-simulating
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Dishwashing Area

Dishwasher Thermometer.

Correct immediately by repairing the dish machine to have final rinse cycle temperature of at least 180°F. In the meantime, all dishes and utensils may be ran through the dish machine, but will have to go through a sanitizing step after washing and rinsing before use.

Entire establishment

4-601.11 Core	Repeat	(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.	10/28/25
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Item(s): Non-food contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

7/30/2025 Nonfood-contact surfaces of equipment shall remain clean to sight and touch.

Observed the following nonfood-contact surfaces of equipment throughout the establishment that are in need of cleaning:

- 1) Interior compartment of the display case cooler has food debris accumulation along the bottom, including in the sliding door tracks.
- 2) Interior cavity of undercounter one-door reach-in cooler (located underneath the espresso machine) has beverage/food residue, specifically along the bottom floor of the cooler.
- 3) Storage cavity (located underneath beverage making station) has excessive accumulation/buildup of coffee ground waste.

Correct by cleaning all nonfood-contact surfaces equipment throughout the establishment to sight and touch, and maintain them clean.

Closing Comments:

Follow up is needed to reinspect priority foundation violation 4-501.112. Core violations should be addressed in a timely manner, which will be reinspected at the next routine inspection.

Report emailed to person in charge and Michigan Dining management team on 7/30/2025.

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.