

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.

Seigle Cafe
Ross School of Business
701 Tappan Street
Ann Arbor, MI 48109
Person In Charge (PIC): Benito Aquinoronquillo

SFE 5081 063208 9/25/2025 10:30:00 AM
Last Routine: 02/17/2025

Establishment Phone: (734) 647-9388

INSPECTION TYPE:
Routine Inspection

| | |
|--------------------|-----|
| Manager Certified | Yes |
| License Posted | Yes |
| Antichoking Poster | Yes |
| CO2 Tanks Secured | N/A |

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 09/25/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

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|------------------|---|----------|
| 4-601.11 Core | (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. | 12/24/25 |
|------------------|---|----------|

Item(s): Non-food contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

9/25/2025 Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.

The following nonfood-contact surfaces of equipment are in need of cleaning throughout the facility:

- 1) Observed charred food debris underneath the chargriller located along the front grill line.
- 2) Observed food residue/splatter inside the two-door reach-in cold-holding unit with top rail located to the left of the front grill line. Gaskets on this two-door reach-in cold-holding unit also have food debris/residue buildup.
- 3) Observed grease residue/splatter on the interior and exterior of cabinets underneath the dump sink on the grill line.
- 4) Observed coffee beans/grounds accumulation in the trough drain located along the beverage counter.
- 5) Observed food debris and crumbs inside toaster on the bagel station adjacent to the beverage counter.

Correct by cleaning the above nonfood-contact surfaces of equipment throughout the facility.

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

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|------------------|--|--|----------|--|
| 6-501.11 Core | | Chronic PHYSICAL FACILITIES shall be maintained in good repair. | 12/24/25 | |
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Item(s): Physical facilities Floor(s)
Problem(s): In poor repair Open seams
Correction(s): Repair/replace.

9/25/2025 Facility shall be maintained in a state of good repair.

The following areas throughout the facility are in need of repair:

- 1) Floor underneath ice machine, specifically surrounding trough drain, has open seams.
- 2) Floor around grease trap (located in the storage room with mop sink) has open seams.

Correct by repairing/replacing the above items throughout the facility with materials that are smooth, durable, and easily cleanable.

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| 6-501.12 Core | | (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing. | 12/24/25 | |
|------------------|--|---|----------|--|

Item(s): Physical facilities/structures floors
Problem(s): Not clean
Correction(s): Keep clean

9/25/2025 Physical facilities shall be maintained clean to sight and touch.

The following areas in need of cleaning throughout the facility:

- 1) Observed ice buildup on the floor inside the walk-in freezer.
- 2) Observed standing water and other residue on the floor inside the walk-in cooler on the right.
- 3) Observed food residue and other debris buildup inside the floor trough that is located in front of the 3-compartment sink area.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

Staff was doing a good job monitoring time as a public health control for the creamer/milk containers in the beverage station.

Raja Rani was operating as a guest restaurant/vendor.

Report was emailed to person in charge and Aramark management team.

| Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
|--------------------|--------|---|------------|-----------|
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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.