

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.

Twigs at Oxford
Goddard House at Oxford
619 Oxford Rd.

SFE 5081 070677 10/16/2025 11:00:00 AM
Last Routine: 04/14/2025

ZIP CODE NOT FOUND

Person In Charge (PIC): Andrea Lugo (GM)

Establishment Phone: (734) 763-7200

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 |
|--------------------|--------|---|------------|-----------|
|--------------------|--------|---|------------|-----------|

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/16/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Storage Room

| | | |
|----------|---|----------|
| 4-601.11 | (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) | 10/16/25 |
| Core | (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): | Non-food contact surface(s) outsides of equipment | 10/16/2025 |
| Location: | 2-door cooler(s) | 10/16/2025 |
| Problem(s): | Soiled | |
| Correction(s): | Keep clean. | |

10/16/2025 Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.

Observed soiled gasket on the right door of the upright two-door cooler (located on the left).
Correct by cleaning gasket to be free of any buildup/residue.

Closing Comments:

Staff was doing an excellent job with food safety and hygiene practices.

Report was emailed to person in charge and Michigan Dining management team.

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.