

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.

Starbucks at Ross School of Business
Ross School of Business
701 Tappan Ave
ZIP CODE NOT FOUND
Person In Charge (PIC): Jennifer Snow

SFE 5081 077070 10/30/2025 9:00:00 AM
Last Routine: 11/15/2023

Establishment Phone: (734) 763-6332

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 10/30/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Beverage Station

4-501.114 Priority	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	10/30/25																
	<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> <p>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)</p> <p>Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</p>	Chlorine	ppm	pH<10	pH<8	25	120 F	120 F		50	100 F	75 F		100	55 F	55 F		
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	10/30/2025																
	Location: Espresso Machine	10/30/2025																
	Problem(s): Not immersed in A concentration specified on manufacturers label																	
	Correction(s): Provide																	

10/30/2025 Quaternary ammonia shall be between 100-400 parts per million (PPM).
 Observed 0 PPM (as evidenced by quaternary ammonia test strip) of quaternary ammonia sanitizer in clear containers underneath the espresso machines.
 Correct by obtaining fresh quaternary ammonia sanitizing solution and verifying with quaternary ammonia test strips that quaternary ammonia concentration is between 100-400 ppm.
 Corrected during routine inspection - Fresh quaternary ammonia sanitizing solutions were obtained and verified with test strip to be between 100-400 ppm.

3-304.14 Core	(A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose.	10/30/25
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Beverage Station

(B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily.

(C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.

(D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil.

(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.

(E) SINGLE-USE disposable sanitizer wipes shall be used in accordance table instructions.

Item(s): Wiping cloth(s) wet

10/30/2025

Location: Espresso Machine

10/30/2025

Problem(s): Not completely summerged in sanitizing solution

Correction(s): Store wiping cloths completely submersed in sanitizer.

10/30/2025 In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses.

Observed wet wiping cloths were not completely submerged in quaternary ammonia sanitizing solution underneath the espresso machines. Volume of sanitizing solution was not sufficient to completely submerge the wiping cloths.

Correct by storing wet wiping cloths completely submerged in a sanitizing solution between uses. To ensure the above, sanitizing buckets should be filled at least halfway or greater with sanitizing solution, and one wet wiping cloth per sanitizing bucket is optimal to achieve best results and proper sanitization. In addition, wiping cloths and sanitizing solutions shall be replaced once they have become soiled.

Corrected during routine inspection - Sanitizing solutions were refilled at least halfway to ensure the wiping cloths remain submerged in the sanitizing solutions between uses.

4-501.18 Core The wash, rinse, and SANITIZE solutions shall be maintained clean.

10/30/25

Item(s): Warewashing solutions sanitizing

10/30/2025

Location: Espresso Machine

10/30/2025

Problem(s): Not clean

Correction(s): Keep clean

10/30/2025 Sanitizing solutions shall be maintained clean.

Observed cloudy, soiled sanitizing solutions (containing quaternary ammonia) located in clear containers underneath the espresso machines.

Correct by keeping sanitizing solutions clean at all times.

Corrected during routine inspection - Containers were refilled with fresh, clean quaternary ammonia sanitizing solution.

Closing Comments:

Violations were addressed/corrected during the routine inspection, therefore no additional follow up is needed at this time.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Staff was able to answer all food safety-related questions.

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

Person in charge (Name and Title)

Inspected By (Name and Title)



This signature does not imply agreement or disagreement with any violation noted.

Nonda Mihas