

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.

Kirkland & Ellis Cafe
Law School
625 S. State Street
ZIP CODE NOT FOUND

SFE 5081 070901 3/14/2024 9:00:00 AM
Last Routine: 09/14/2023

Person In Charge (PIC): Terri Martelle

Establishment Phone:

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 03/14/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

4-501.11	Repeat	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	09/01/24
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3/14/2024 Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

- 1) Dish machine has been inoperable due to fill and cleaning/rinse cycle temperature issues. Given the lifespan of this unit (i.e. approximately 13 years), it is recommended that this unit be replaced.
- 2) Bottom plate for garbage disposal has disconnected from the unit.
- 3) Customer facing beverage display case cooler on the right has ambient temperatures ranging from 47-50 degrees F. Ambient temperatures shall be at least below 41 degrees F.

Correct as soon as possible by repairing the above equipment items throughout the facility.

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.	09/01/24
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Item(s): Physical facilities/structures floors
Problem(s): Soiled
Correction(s): Keep clean.

3/14/2024 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Dishwashing Area

1) Accumulation/buildup of food debris/matter observed on the floor, specifically around garbage disposal.

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:

All core violations shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <http://ehs.umich.edu/campus-life-safety/food-safety/inspections/>

Person in charge (Name and Title)

J Martelle

Inspected By (Name and Title)

N Miha, MSES

Nonda Mihas

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