

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.

Getaway 'N Play Cafe
C&W Hospital
1540 E. Hospital Dr.
ZIP CODE NOT FOUND

SFE 5081 071062 7/3/2024 9:30:00 AM
Last Routine: 1/23/2024

Person In Charge (PIC): Staci Speers

Establishment Phone: (734) 998-0571

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 7/3/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

6-403.11	(A) Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination.	01/01/25
Core	(B) Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES can not occur.	

Breakfast Line

3-501.16	Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained:	07/03/24
Priority	(A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)	
	(B) At 41°F or less (P)	

Item(s):	Cold food item(s)	7/3/2024
Problem(s):	Stored above 41 degrees F	7/3/2024
Correction(s):	Store below 41 degrees F.	

7/3/2024	Potentially hazardous (PH)/time and temperature-controlled (TCS) foods for safety being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.
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Multiple foods in top rails of both cold-holding units adjacent to cooking equipment (i.e. flat top and range grills) were found above 41 degrees F. Sliced ham, French toast batter, sliced cheese, and single-service cups containing sour cream ranged from 45-51 degrees F. According to PIC, these items are placed in cold-holding units between 6:00-6:30 am until breakfast service ends at 10:00 am. Remaining foods at the end of the breakfast service are either composted or cooled in the walk-in freezer to be reused. Top rail lids on cold-holding units were also left open between uses.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Breakfast Line

Correct immediately by keeping PHF/TCS that are to be held cold at 41 degrees F or below at all times.

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Decision was made to discard remaining food since breakfast service ended and multiple PH/TCS foods around around 50 degrees F. Discussed importance of keeping top rail lids closed in between uses, temperature monitoring, and preparing smaller portions to avoid potential food waste.

Dishwashing Area

5-205.11 Priority Foundation	(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	07/03/24
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Item(s): Handwashing sink(s) 7/3/2024
Problem(s): Not easily accessible Items stored In front of In front of 7/3/2024
Correction(s): Remove items from handsink. Do not store items at handsink.

7/3/2024 A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.

Hand washing sink in dish washing area was blocked with shelving unit and pallet jack (see attached photo).

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.

CORRECTED DURING ROUTINE INSPECTION - Hand washing sink was made accessible to encourage employee hand washing.

6-501.113 Core	Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be: (A) Stored so they do not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES; and (B) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.	01/01/25
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Item(s): Maintenance tool storage
Correction(s): Relocate to an designated area that does not contaminate items or surfaces.

7/3/2024 Maintenance tools shall be stored in an organized manner that is away from all foods, clean equipment, utensils, linens, and single-service items.

Pallet jack is being stored in front of hand washing sink and soiled end of 3-compartment sink, which is a trip hazard for employees (see attached photo).

Store maintenance tools separately in designated areas that are away from any food, clean equipment, utensils, linens, and single-service items. Maintenance tools should not impede on any hand washing sinks and preparation surfaces.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Hallway

3-501.13 Core		POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed: Under refrigeration, or under cool running water (<70° F), or as part of cooking process, and total accumulated time above 41° F, for thawed portions, shall not exceed 4 hours. Any thawing procedure may be used for immediate service for individual consumers order of READY-TO-EAT foods.	01/01/25	
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Item(s): Frozen food(s) for thawing
Location: hot holding unit(s)
Problem(s): Stored above 41 degrees F thawed or partially thawed
Correction(s): Store under refrigeration.

7/3/2024 Frozen food shall be thawed under refrigeration, under cool, running water, or as a part of the cooking process.

Observed frozen breaded chicken strips and steaks thawing inside Alto-Shaam cooking and hot-holding unit. According to PIC, frozen breaded chicken strips are going to be fried for lunch service and steaks were delivered frozen and placed in Alto-Shaam to slack before cooking off.

Correct by thawing food using an appropriate method as stated in the food code above.

Closing Comments:

Multiple expired food products (e.g. Slow's BBQ) were found stored in back kitchen area standing one-door reach-in cooler with beverages. According to PIC, expired foods were designated for employee consumption. Advised PIC to dedicate cooler space for employee food storage and label as such to avoid confusion with customer foods.

Priority and priority foundation violations were addressed/corrected during the routine inspection. All remaining 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)

Inspected By (Name and Title)




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

Nonda Mihas