

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.

Cafe 32 **SFE 5081 212275 7/17/2024 10:00:00 AM**
School of Dentistry **Last Routine: 1/16/2024**
1011 N. University
ZIP CODE NOT FOUND
Person In Charge (PIC): Doug Small **Establishment Phone: (734) 615-9191**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	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 7/17/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back prep area

3-305.11	FOOD shall be protected from contamination by storing the FOOD:	01/01/25
Core	(1) In a clean, dry location;	
	(2) Where it is not exposed to splash, dust, or other contamination; and	
	(3) At least 15 cm (6 inches) above the floor, unless otherwise approved.	

Item(s): Food item(s) in storage
Problem(s): Stored in soiled, wet conditions
Correction(s): Store in protected manner.

7/17/2024 Keep foods safe from splash, wet conditions, and other potential sources of contamination, and by storing foods at least 6 inches off the floor.

Box of single-use cream cheeses were stored encapsulated in ice inside two-door cooler (see 4-501.11 for more details).

Correct as soon as possible by protecting foods from splash, wet conditions, and other potential sources of contamination, and by storing foods at least 6 inches off the ground to protect them from contamination.

Dishwashing Area

5-205.11	(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)	08/16/24
Priority Foundation	(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	

Item(s): Handwashing sink(s)
Problem(s): Not easily accessible Items stored In In
Correction(s): Remove items from handsink. Do not store items at handsink.

7/17/2024 Hand washing sinks shall be free and clear of any items to encourage employee hand washing.

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

Chemical dispensing line for Sanitizing Wash 'n Walk is bunched up in hand washing sink (see attached photo).

Correct by cutting/shortening chemical dispensing line to prevent it from hanging inside hand washing sink in between uses and remove chemical dispensing line from hand washing sink.

7-102.11 Priority Foundation		Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)	08/16/24	
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Item(s): Working containers-toxics sanitizer

Problem(s): Not labeled as to content

Correction(s): Label all containers as to content.

7/17/2024		Chemicals shall be properly identified, labeled and used in accordance with the manufacturer's instructions.		
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Chemical signage at the 3-compartment sink indicates that the hard surface sanitizer in use is Ecolab's SMARTPOWER Sink & Surface Cleaner & Sanitizer, however the sanitizing product being used is Ecolab's Oasis 146 Multi-Quat Sanitizer.

Per HazCom protocols and the Food Code, chemicals used in the kitchen should match posted instructions, signs, labels, SDS sheets, etc.

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.	01/01/25	
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Item(s): Physical facilities/structures

Problem(s): Not clean

Correction(s): Keep clean

7/17/2024		Physical facilities shall be maintained clean to sight and touch.		
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Dishwashing area, including stainless steel fixture, is in need of cleaning. In addition, many soiled wiping cloths found bunched up on stainless steel countertop and on the floor around linen hamper.

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

Entire establishment

3-302.12 Core	Repeat	Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as	07/17/24	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

Item(s): Food item(s)

7/17/2024

Problem(s): Not identified

7/17/2024

Correction(s): Label containers with common name.

7/17/2024

Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.

Observed unlabeled pitchers containing prepared lemonade and teas (located inside undercounter one-door cooler next to cold brew dispensing cooler).

Ensure that all containers used for food storage are labeled clearly with common name.

CORRECTED DURING ROUTINE INSPECTION - PIC labeled pitchers of lemonade and teas appropriately with common name.

4-501.11
Core

EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

01/01/25

Item(s): equipment

Problem(s): In poor repair

Correction(s): Repair/replace.

7/17/2024

Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

1) Undercounter two-door cooler (located underneath TurboChef oven) has ambient temperature reading of 49 degrees F. No foods were in the cooler at the time of routine inspection.

2) Undercounter two-door cooler (located in back preparation area) has ambient temperature reading of 29 degrees F with ice accumulation/buildup.

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

Front service area6-501.114
Core

The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional, no longer used and free of litter.

01/01/25

Item(s): Unnecessary item(s) old/broken equipment

Problem(s): Not removed from facility

Correction(s): Remove from facility/premises.

7/17/2024

Establishment shall be kept free of broken/nonfunctional equipment items that are no longer in use.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Front service area

Observed Electrolux press (located on countertop along the wall at the front serving line) that is no longer operational.

Correct as soon as possible by removing broken/nonfunctioning equipment items that are no longer in use throughout the establishment.

Closing Comments:

Follow up need to reinspect priority foundation violations 5-205.11 and 7-102.11. 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)



Nonda Mihas

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