

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 7/23/2024 12:00 pm**
School of Dentistry
1011 N. University
ZIP CODE NOT FOUND
Person In Charge (PIC): Ahjah Bailey **Establishment Phone: (734) 615-9191**

INSPECTION TYPE:
Follow Up Critical

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

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	07/23/24
		(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)		

Item(s): Handwashing sink(s) 07/23/2024
Problem(s): Not easily accessible Items stored In In 07/23/2024
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.

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.

7/23/2024 CORRECTED - All hand washing sinks are easily accessible throughout the establishment.

7-102.11		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	07/23/24
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Item(s): Working containers-toxics sanitizer 07/23/2024
Problem(s): Not labeled as to content 07/23/2024
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.

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.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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7/23/2024

CORRECTED - Chemical dispensing unit signage has been changed to reflect that Ecolab Oasis 146 Multi-Quat Sanitizer is being used. Update signage when switching over to Ecolab SMARTPOWER Sink & Surface Cleaner & Sanitizer (see attached photo).

Closing Comments:

Priority foundation violations have been addressed/corrected.

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