

## 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.

**Darwin's Cafe**  
**Biological Sciences Building**  
**1105 N. University Ave**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Kevin Globke**

**SFE 5081 227307 7/24/2024 8:00:00 AM**  
**Last Routine: 01/24/2024**

**Establishment Phone: (734) 763-1050**

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 07/24/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Back Storage Area

3-305.11	FOOD shall be protected from contamination by storing the FOOD:	01/22/25
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):** Exposed to dust, splash, or other contaminates  
**Correction(s):** Store in protected manner.

7/24/2024 Keep foods safe from splash, debris, and other potential sources of contamination, and by storing foods at least 6 inches off the floor.

Observed box of prepackaged chips stored next to soiled linen hamper and near mop sink.

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

4-903.11	Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.	01/22/25
Core		

**Item(s):** Single-service/single-use article(s)  
**Problem(s):** Exposed to dust, splash, or other contaminates  
**Correction(s):** Store in protected manner.

7/24/2024 Clean utensils, equipment and single-service items shall be stored in approved manner/location at least 6 inches off the grounds and in an area that protects them from splash, debris, and other potential contaminants.

Observed box of single-service cups stored on the floor next to soiled linen hamper and mop sink.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Back Storage Area**

Correct as soon as possible by relocating and storing clean utensils, equipment, and single-service items in an approved manner/location at least 6 inches off the ground and in an area to protect them from splash, debris, and other potential contaminants.

**Coffee Station**

4-601.11 Core	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.	01/22/25
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**Item(s):** Non-food contact surface(s) counters  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

7/24/2024	Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.  Door gasket and interior of undercounter one-door reach-in cooler (located in coffee making station) has sticky residue.  Correct by cleaning nonfood-contact surfaces to sight and touch as soon as possible and maintaining them clean at all times.
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**Front Serving Line**

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)	07/24/24
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**Item(s):** Working containers-toxics cleaner  
**Problem(s):** Not labeled as to content  
**Correction(s):** Label all containers as to content.

7/24/2024	Working containers of chemical/toxic materials shall be labeled with their common name.  Observed unlabeled bucket of soap solution.  CORRECTED DURING ROUTINE INSPECTION - Bucket of soap solution was labeled. To avoid confusion with staff, obtain green buckets for cleaner/soap solutions. Continue to use red buckets for sanitizing solutions.
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**Closing Comments:**

CFM: Kevin Globke (ServSafe #: 20819426, EXP: 07/19/2025)

Priority foundation violation 7-102.11 was addressed/corrected during the routine inspection. Remaining core violations shall be addressed/corrected as soon as possible, which will be reinspected at the next routine

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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.