

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.

20/20 Cafe **SFE 5081 029163 8/12/2024 11:00:00 AM**
Kellogg Eye Center **Last Routine: 02/07/2024**
1000 Wall Street
ZIP CODE NOT FOUND
Person In Charge (PIC): Adam Esper **Establishment Phone: (734) 763-8187**

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 08/12/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back Kitchen

6-301.12 Chronic Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:	08/12/24
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- (A) Individual, disposable towels; (Pf)
- (B) A continuous towel system that supplies the user with a clean towel;(Pf) or
- (C) A heated-air hand drying device.(Pf)
- (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)

Item(s): Sanitary hand drying provisions disposable, paper towels	08/12/2024
Problem(s): Not provided At hand sink	08/12/2024
Correction(s): Provide	

8/12/2024	Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.
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Observed no paper towels provided at hand washing sink in the back kitchen.

Correct immediately by supplying paper towels to the back kitchen hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying. In addition, paper towels must be conveniently located for employees to dry hands.

CORRECTED DURING ROUTINE INSPECTION - PIC supplied paper towels to hand washing sink in the back kitchen.

Cook line area

4-501.11 Chronic EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	02/01/25
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Item(s): Equipment components seals
Location: exhaust hood

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Cook line area

Problem(s): In poor repair Open seams

Correction(s): Repair/replace.

8/12/2024 Equipment shall be maintained in a state of good repair.

Recaulk open seams along exhaust hood and stainless steel wall panels.

Entire establishment

3-501.17 (A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf) 08/12/24
 Priority Foundation

(B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): In house prepared ready-to-eat potentially hazardous food(s)

08/12/2024
08/12/2024

Problem(s): Without date of consumption marking

Correction(s): Provide proper date marks as stated above.

8/12/2024 Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard/use by date that is no greater than 7 days from preparation.

Observed the following issues regarding date marking:

1) Upon arrival, observed employees date marking several items that were prepared on Friday, 8/9/2024.

2) Hard boiled eggs had the following date: "8/12/2024". According to PIC, this was the preparation date.

3) Corn chowder and chicken enchilada mixture had a date marking system that exceeded 7 days from preparation date (i.e. 8/8/2024-8/15/2024). See attached photo.

Correct immediately by properly date marking PH/TCS foods that will be stored for longer than 24 hours with a discard/use by date that does not to exceed 7 days from the preparation date. Any remaining food at the end of 7 days must be discarded.

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Food service employees correctly date marked each PH/TCS food item stored longer than 24 hours with an appropriate discard/use by date that is no greater than 7 days from preparation date. I also discussed the importance of consistent date marking practices/procedures with PIC and the need to educate/train staff on proper date marking practices/procedures.

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

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. 02/01/25
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.

Item(s): Break area(s) for employee drinking

Problem(s): Contaminates Equipment

Correction(s): Relocate to an designated area that does not contaminate items or surfaces.

8/12/2024 Employee food and beverages shall be stored in a designated area that prevents contamination of equipment, food, single-service items, utensils and linens.

Observed multiple employee beverages, including canned beverage stored on preparation countertop located behind serving line and Starbucks cup stored on shelving unit in dry storage area.

Correct as soon as possible by using lids and straws on employee beverages and relocating food/beverages to be stored in a designated area away from equipment, food, single-service items, utensils and linens to prevent contamination.

6-501.12 **Repeat** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 02/01/25
Core (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures

Problem(s): Not clean

Correction(s): Keep clean

8/12/2024 Physical facilities shall be maintained clean to sight and touch.

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

1) Floor is soiled with debris, grease accumulation, and food residue, specifically behind and underneath equipment on cook line.

2) Employee storage closet is in need of cleaning.

3) Men's employee restroom is in need of cleaning.

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

Storage Room

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. 02/01/25
Core

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

Item(s): Single-service/single-use article(s)
Problem(s): Stored on floor or less than 6 inches above floor
Correction(s): Store at least 6 inches above the floor.

8/12/2024 Clean utensils, equipment and single-service items shall be stored at least 6 inches off the ground to protect them from splash, debris, and other contaminants.

Storage Room - Observed single-service items stored less than 6 inches from floor.

Correct as soon as possible by storing clean utensils, equipment and single-service items at least 6 inches off the floor to protect them from splash, debris, and other contaminants.

Closing Comments:

Priority/priority foundation violations were addressed/corrected at the time of routine inspection, therefore no additional follow up is needed at this time. Remaining core violations should 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.