

## 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.

**Seven 10 East Cafe** **SFE 5081 248860 8/20/2024 10:00:00 AM**  
**Ross School of Business** **Last Routine: 02/14/2024**  
**710 E. University**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Gabrielle Stevans** **Establishment Phone: (734) 764-4581**

|                    |                    |     |
|--------------------|--------------------|-----|
| INSPECTION TYPE:   | Manager Certified  | Yes |
| Routine Inspection | License Posted     | Yes |
|                    | Antichoking Poster | N/A |
|                    | CO2 Tanks Secured  | N/A |

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 08/20/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Coffee Station

|                     |  |  |          |
|---------------------|--|--|----------|
| 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)                 |  | 08/20/24 |
| 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)

|                       |  |            |
|-----------------------|--|------------|
| <b>Item(s):</b>       | In house prepared ready-to-eat potentially hazardous food(s) | 08/20/2024 |
| <b>Location:</b>      | 1-door cooler(s)   | 08/20/2024 |
| <b>Problem(s):</b>    | Without date of consumption marking                          |            |
| <b>Correction(s):</b> | Provide proper date marks as stated above.                   |            |

|           |   |
|-----------|---|
| 8/20/2024 | 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 unlabeled/undated pitcher containing prepared cold brew coffee concentrate diluted with water (located below espresso machine inside undercounter one-door reach-in cooler).

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.

CORRECTED DURING ROUTINE INSPECTION - PIC properly date marked pitcher of cold brew coffee.

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

**Coffee Station**

|                  |  |   |  |                          |
|------------------|--|---|--|--------------------------|
| 3-302.12<br>Core |  | 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 cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.   |  | 08/20/24                 |
|                  |  | <b>Item(s):</b> Food item(s)<br><b>Location:</b> 1-door cooler(s)<br><b>Problem(s):</b> Not identified<br><b>Correction(s):</b> Label containers with common name.  |  | 08/20/2024<br>08/20/2024 |
| 8/20/2024        |  | Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.<br><br>Observed unlabeled pitchers containing prepared cold brew coffee concentrate diluted with water (located below espresso machine inside undercounter one-door reach-in cooler).<br><br>Ensure that all containers used for food storage are labeled clearly with common name.<br><br>CORRECTED DURING ROUTINE INSPECTION - Pitcher of cold brew coffee was properly labeled. |  |                          |

**Prep Area**

|                  |  |  |          |  |
|------------------|--|--|----------|--|
| 4-602.13<br>Core |  | NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.   | 02/01/25 |  |
|                  |  | <b>Item(s):</b> Nonfood contact surface(s)<br><b>Location:</b> 1-door cooler(s)<br><b>Problem(s):</b> Soiled<br><b>Correction(s):</b> Keep clean.  |          |  |
| 8/20/2024        |  | Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.<br><br>Gasket inside one-door reach-in cooler (located underneath hot water dispenser) is soiled with sticky residue.<br><br>Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants. |          |  |

**Closing Comments:**

Priority foundation violation was addressed/corrected during routine inspection, therefore follow up is not needed at this time. Please address/correct remaining core violation 4-602.13 as soon as possible, which will be reinspected at the next routine inspection.

Establishment will close on 12/15/2024 for renovation.

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

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