

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.

Seigle Cafe Ross School of Business 701 Tappan Street Ann Arbor, MI 48109 Person In Charge (PIC): Michael Bippus	SFE 5081 063208 8/29/2024 10:00:00 AM Last Routine: 02/14/2024 Establishment Phone: (734) 647-9388
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INSPECTION TYPE: Routine Inspection	Manager Certified Yes License Posted Yes Antichoking Poster Yes CO2 Tanks Secured No
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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 08/29/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Deli Line

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) (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)	09/27/24
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A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): Commercially processed ready to eat potentially hazardous food(s)
Problem(s): Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation
Correction(s): Provide proper date marks as stated above.

8/29/2024	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.
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Observed inconsistent date marking practices on several deli items (see attached photo):

- 1) Unlabeled sliced deli meat dated 8/23-8/30.
- 2) Sliced turkey dated 8/28-9/5. Deli employee stated that this item was prepared today.
- 3) Cooked chicken dated 8/28-9/5. Discussed proper date marking procedures with new kitchen staff.

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.

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

Any remaining food at the end of 7 days must be discarded. Review date marking practices/procedures with kitchen staff.

3-302.12 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.	02/01/25	
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Item(s): Food item(s)
Problem(s): Not identified
Correction(s): Label containers with common name.

8/29/2024		Containers used for food storage shall be labeled clearly to identify what food is stored in the containers. Observed unlabeled hotel pan of sliced deli meat inside four-door reach-in cold-holding unit in deli station. Ensure that all containers used for food storage are labeled clearly with common name.		
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Entire establishment

3-501.16 Priority		Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	09/27/24	
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Item(s): Cold food item(s)
Problem(s): Stored above 41 degrees F
Correction(s): Store below 41 degrees F.

8/29/2024		Potentially hazardous (PH)/time and temperature-controlled (TCS) foods for safety being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.		
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Observed the following PHF/TCS out of temperature:

- 1) Walk-in Cooler #1 - Multiple PH/TCS foods, including cut leafy greens and sliced tomatoes, are ranging between 70-72 degrees F. PIC stated that alarm for this cooler was triggered around 6:30 pm on 8/28/2024. At that time, multiple foods were moved into walk-in cooler #3. Remaining foods in walk-in cooler #1 must be discarded.
- 2) Salad Bar - Both cold-holding units in self-service salad bar area have PH/TCS foods, including cheeses, slices tomatoes, and in-house prepared dressings ranging from 45-50 degrees F. According to PIC, compressor has ice accumulation on cold-holding unit with cut leafy greens. Since all salad bar items were prepared within an hour of the routine inspection, time as a public health control will be used and remaining foods shall be discarded at the end of the lunch service. Until appropriate repairs can be made, utilize ice in self-service salad bar

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

area cold-holding units.

3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria 09/27/24
 Priority Foundation specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; (Pf)
- (2) Separating the FOOD into smaller or thinner portions; (Pf)
- (3) Using rapid cooling EQUIPMENT; (Pf)
- (4) Stirring the FOOD in a container placed in an ice water bath; (Pf)
- (5) Using containers that facilitate heat transfer; (Pf)
- (6) Adding ice as an ingredient; (Pf) or
- (7) Other effective methods. (Pf)

(B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:

- (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and
- (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD.

Item(s): Food item(s) cooled

Problem(s): Improperly In large container

Correction(s): Utilize long, shallow pans.

8/29/2024 Food shall be cooled using appropriate methods such as using ice wands, ice baths, or thin, metal sheet trays/hotel pans that are uncovered.

Observed deep, large hotel pans of chicken breast that were covered with plastic wrap, which were currently in the cooling process at the time of routine inspection.

Correct by using appropriate methods as described above to ensure that food is cooled within the proper time frame.

Ice machine area

6-501.11 PHYSICAL FACILITIES shall be maintained in good repair. 02/01/25
 Core

Item(s): Physical facilities Floor(s)

Problem(s): In poor repair Open seams

Correction(s): Repair/replace.

8/29/2024 Establishment shall be maintained in a state of good repair.

Floor underneath ice machine, specifically surrounding trough drain, has open seams, which render the floor not to be smooth or easily cleanable (see attached photo).

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

Walk in Cooler #1

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Walk in Cooler #1

4-501.11 Core	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
Problem(s): In poor repair
Correction(s): Repair/replace.

8/29/2024 Equipment must be maintained in a state of good repair.

Observed walk-in cooler #1 is not keeping PH/TCS foods at 41 degrees F or below (see priority violation 3-501.16 for additional details). According to PIC, Town Center has been contacted and is on their way (at the time of inspection) for repairs.

Closing Comments:

Secure nitrogen tank once replaced in cold-unit holding located in customer self-service area where cold brew coffee is dispensed.

Plate Sushi & Chicken is a guest restaurant/visiting vendor during lunch (11:00 am - 3:00 pm) on Mondays and Tuesdays.

Additional follow up needed for priority/priority foundation violations. 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.