

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.

UMMA Cafe
UM Museum of Art
525 S. State St.

Ann Arbor, MI 48104-1354

Person In Charge (PIC): Matt Higgins

SFE 5081 248681 10/30/2024 1:03:43 PM
Last Routine: 04/01/2024

Establishment Phone: (734) 647-2257

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	No
Antichoking Poster	No
CO2 Tanks Secured	N/A

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 10/30/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back prep area

6-501.12	Chronic	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	01/28/25
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Item(s): Physical facilities/structures
Problem(s): Not clean
Correction(s): Keep clean

10/30/2024	THE FLOOR IS STICKY IN THE BACK PREPARATION AREA AND NEEDS TO BE CLEANED DAILY. THE FLOOR UNDER AND BEHIND EQUIPMENT IS SOILED AND MUST BE CLEANED DAILY.
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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)	10/30/24
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Item(s): Cold food item(s)
Problem(s): Stored above 41 degrees F
Correction(s): Store below 41 degrees F.

10/30/2024	THE LAST SPINACH AND FETA DANISH WAS FOUND IN THE AMBIENT AIR DISPLAY CASE AT 75 DEGREES F. HEAT TREATED PLANT FOOD, SPINACH, AND DAIRY PRODUCTS, CHEESE, MUST BE HELD BELOW 41 DEGREES F TO PREVENT THE GROWTH OF ILLNESS CAUSING BACTERIA. THE OPERATOR EXPLAINED THAT THEY RAN OUT OF ROOM IN THE COLD DISPLAY CASE SO THEY PLACED THE SPINACH AND
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

FETA DANISH IN THE AMBIENT AIR DISPLAY CASE. THAT SHOULD NOT OCCUR. IF THERE IS NOT ENOUGH ROOM IN THE FRONT COLD DISPLAY CASE THEN FOOD CAN BE MOVED TO A REFRIGERATOR IN THE BACK. IN THIS CASE THE OPERATOR THREW THE DANISH AWAY. THIS PRACTICE IS NOT TO OCCUR AGAIN IN THE FUTURE. VIOLATION CORRECTED.

Front service area

3-305.12 Core	FOOD may not be stored: (A) In locker rooms; (B) In toilet rooms; (C) In dressing rooms; (D) In garbage rooms; (E) In mechanical rooms; (F) Under sewer lines that are not shielded to intercept potential drips; (G) Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; (H) Under open stairwells; or (I) Under other sources of contamination.	01/28/25
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Item(s): Food(s) stored
Problem(s): In prohibited area(s) Under sewer line(s)
Correction(s): Relocate to a suitable storage area

10/30/2024	BEVERAGE SYRUPS WERE FOUND STORED UNDER THE FOOD PREP SINK DRAIN LINE. THIS IS NOT ALLOWED AS THE LINE IS NOT SHIELDED TO PREVENT CONTAMINATION SHOULD IT LEAK. MOVE THE SYRUP TO AN APPROPRIATE LOCATION.
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Closing Comments:

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)

DW

Inspected By (Name and Title)

Jennifer Nord, RS, MPH

 This signature does not imply agreement or disagreement with any violation noted.

 Jennifer Nord