

## 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.

**Victors Way Cafe**  
**CGC & UM Hospital Connector**  
**1500 E. Medical Center Dr.**

**SFE 5081 075510 1/8/2025 11:30:06 AM**  
**Last Routine: 7/2/2024**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Chelsea Hahn**

**Establishment Phone: (734) 930-7000**

**INSPECTION TYPE:**

Routine Inspection

Manager Certified	Yes
License Posted	Yes
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 1/8/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Entire establishment**

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	01/18/25
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(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.

**Item(s):** Non-food contact surface(s)

**Problem(s):** Soiled

**Correction(s):** Keep clean.

1/8/2025	THE BOTTOM OF THE REACH IN FREEZER IS SOILED AND NEEDS TO BE CLEANED.
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**Closing Comments:**

This facility receives all food from 20/20 Cafe. There is typically one hot meal option to go along with the grab and go products. Drinks are prepared in this facility, but there is no sandwich production.

The operator of this facility is doing a great job maintaining the cleanliness and was able to answer the food safety questions properly. Good job!

Please note that the violation listed is a core violation and not a priority foundation violation. I apologize for the confusion on the document.

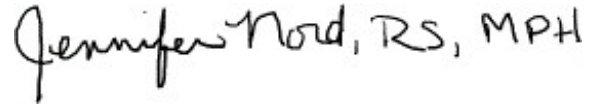
UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <http://ehs.umich.edu/campus-life-safety/food-safety/inspections/>

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)



Inspected By (Name and Title)



Jennifer Nord

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