

## 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.

<b>Cafe 32</b> <b>School of Dentistry</b> <b>1011 N. University</b> <b>ZIP CODE NOT FOUND</b> <b>Person In Charge (PIC): Doug Small</b>	<b>SFE 5081 212275</b>	<b>1/28/2025 11:00:00 AM</b> <b>Last Routine: 07/17/2024</b>
<b>Establishment Phone: (734) 615-9191</b>		

<b>INSPECTION TYPE:</b> Routine Inspection	<table style="width: 100%; border: none;"> <tr> <td style="width: 70%;">Manager Certified</td> <td style="width: 30%; text-align: right;">Yes</td> </tr> <tr> <td>License Posted</td> <td style="text-align: right;">Yes</td> </tr> <tr> <td>Antichoking Poster</td> <td style="text-align: right;">Yes</td> </tr> <tr> <td>CO2 Tanks Secured</td> <td style="text-align: right;">Yes</td> </tr> </table>	Manager Certified	Yes	License Posted	Yes	Antichoking Poster	Yes	CO2 Tanks Secured	Yes
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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 01/28/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Entire establishment

4-601.11 Core	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.	07/01/25
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**Item(s):** Non-food contact surface(s)  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

1/28/2025	Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.
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The following nonfood-contact surfaces of equipment are in need of cleaning:

- 1) Interior of display case cooler (located along front serving line).
- 2) Drip tray and catch basin (located at the La Colombe cold brew coffee machine).

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and maintaining them clean at all times.

### Closing Comments:

Please address core item 4-601.11 as soon as possible, which will be reinspected at the next routine inspection in approximately six months. In the meantime, please do not hesitate to reach out with concerns/questions.

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)



Nonda Mihas

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