

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 **SFE 5081 063208 2/17/2025 11:00:00 AM**
Ross School of Business **Last Routine: 8/29/2024**
701 Tappan Street
ZIP CODE NOT FOUND
Person In Charge (PIC): Benito Aquino **Establishment Phone: (734) 647-9388**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	Yes
	CO2 Tanks Secured	Yes

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 2/17/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

3-501.17 **Chronic** (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) 03/14/25
 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)

Item(s): In house prepared 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.

2/17/2025 Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard date that is no greater than 7 days from preparation.

Observed inconsistent date marking practices throughout the establishment, including in house prepared chipotle mayo dated 2/14-2/21/2025 inside walk in cooler and commercially processed RTE sliced deli meats dated 2/10-2/25/2025 inside four-door cooler in the deli station.

Correct immediately by properly date marking PH/TCS foods that will be stored for longer than 24 hours with a preparation and discard date that does not exceed 7 days from the preparation date. Any remaining food at the end of 7 days must be discarded. Recommend retraining staff and use of label maker to avoid inconsistencies/issues with date marking practices.

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

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 08/01/25
Core (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures

Problem(s): Soiled

Correction(s): Keep clean.

2/17/2025 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

- 1) Trough drains located in front of walk-in coolers/freezer and in dish washing area.
- 2) Floor sink/drain located underneath 3-compartment sink in dish washing area and underneath food preparation sinks in the main kitchen.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Grill Line

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 03/14/25
Priority Foundation (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): Food-contact surface(s) Utensil(s) knives

Problem(s): Soiled

Correction(s): Keep clean.

2/17/2025 Food-contact surfaces shall be clean to sight and be kept free of accumulation of debris and grease.

Grill Line - Observed soiled knives with food debris stored in the knife holder.

Correct immediately by cleaning the above food-contact surfaces to sight and touch, and maintaining them clean at all times.

Ice machine area

6-501.11 Repeat PHYSICAL FACILITIES shall be maintained in good repair. 08/01/25
Core

Item(s): Physical facilities Floor(s)

Problem(s): In poor repair Open seams

Correction(s): Repair/replace.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Ice machine area

2/17/2025 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.

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

Closing Comments:

Please address/correct priority/priority foundation items in a timely manner, which will be reinspected upon follow up.

Abbreviations Appendix:

- Active Managerial Control (AMC)
- Clean in Place (CIP)
- Code of Federal Regulations (CFR)
- Environmental Protection Agency (EPA)
- Hazard Analysis and Critical Control Point (HACCP)
- Michigan Department of Agriculture & Rural Development (MDARD)
- Potentially Hazardous Food (PHF)
- Priority (P)
- Priority Foundation (Pf)
- Person-in-Charge (PIC)
- Ready-to-Eat (RTE)
- Reduced Oxygen Packaging (ROP)
- Shiga toxin-producing Escherichia coli (STEC)
- Time/Temperature Control for Safety (TCS)
- Time as a Public Health Control (TPHC)
- U.S. Department of Agriculture (USDA)
- U.S. Food & Drug Administration (FDA)

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.