University of Michigan EH&S Ann Arbor, MI 48109-1010 (734)647-1143

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 3/6/2025 01:00 pm

Ross School of Business 701 Tappan Street ZIP CODE NOT FOUND

Person In Charge (PIC): Jennifer Snow Establishment Phone: (734) 647-9388

INSPECTION TYPE: Follow Up Critical

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

Corrected

3-501.17

(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE) Entire establish CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 Entire establishm 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)

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

In house prepared ready-to-eat potentially hazardous food(s) Item(s):

Improperly date marked Longer than 7 days stored at 41 degrees f After Problem(s):

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.

3/6/2025

CORRECTED - All PH/TCS foods were properly date marked.

4-601.11 Grill Line Grill Line

(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

02/27/25 03/06/25

03/14/25

03/06/25

3/6/2025

3/6/2025

SFE 5081 063208 Seigle Cafe 3/6/2025 01:00 pm

Critical / Non-crit

Repeat Violation Description/Remarks/Correction Schedule

Correct By

Corrected

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

3/6/2025 3/6/2025

Problem(s): Soiled Correction(s): Keep clean.

2/17/2025 Food-contact surfaces shall be clean to sight and

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.

3/6/2025

CORRECTED - Knives in the grill line knife holder have been cleaned/sanitized.

Closing Comments:

Priority foundation items 3-501.17 and 4-601.11 have been addressed/corrected.

Report emailed to PIC and operators on 3/7/2025.

Person in charge (Name and Title)

Inspected By (Name and Title)

Milly , MSES

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