

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.

Kirkland & Ellis Cafe Law School 625 S. State Street ZIP CODE NOT FOUND Person In Charge (PIC): Terri Martelle	SFE 5081 070901	3/10/2025 10:00:00 AM Last Routine: 9/4/2024															
<table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">INSPECTION TYPE:</td> <td style="width: 30%;">Establishment Phone:</td> <td style="width: 20%;"></td> </tr> <tr> <td>Routine Inspection</td> <td>Manager Certified</td> <td style="text-align: right;">Yes</td> </tr> <tr> <td></td> <td>License Posted</td> <td style="text-align: right;">Yes</td> </tr> <tr> <td></td> <td>Antichoking Poster</td> <td style="text-align: right;">Yes</td> </tr> <tr> <td></td> <td>CO2 Tanks Secured</td> <td style="text-align: right;">Yes</td> </tr> </table>			INSPECTION TYPE:	Establishment Phone:		Routine Inspection	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 3/10/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Self service area

3-501.17	(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) (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)	03/10/25
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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)	3/10/2025
Location:	Grab 'n Go Cooler	3/10/2025
Problem(s):	Without date of consumption marking	
Correction(s):	Provide proper date marks as stated above.	

3/10/2025 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 single-service cups of yogurt without date marks.

CORRECTED DURING ROUTINE INSPECTION - Adam (Picasso) stated that yogurts were prepared earlier in the day and yogurts were properly dated with discard date of 3/10/2025.

Closing Comments:

Priority foundation item 3-501.17 was addressed/corrected during the routine inspection, therefore no additional follow up is needed at this time.

Report emailed to PIC and operators on 3/11/2025.

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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 Mihos

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