

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.

Twigs at Oxford
Goddard House at Oxford
619 Oxford Rd.

ZIP CODE NOT FOUND

Person In Charge (PIC): David Root

SFE 5081 070677 4/14/2025 12:00:00 PM

Last Routine: 10/22/2024

Establishment Phone: (734) 763-7200

INSPECTION TYPE:

Routine Inspection

Manager Certified Yes

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 4/14/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Cook line area

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.	04/14/25
------------------	---	----------

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

4/14/2025

Problem(s): With accumulation of debris

4/14/2025

Correction(s): Keep clean.

4/14/2025 Nonfood-contact surfaces of equipment shall remain clean to sight and touch.

Observed encrusted food debris along the bottom of the knife holder (attached to the side of hot-holding unit on the left side of the cook line).

CORRECTED DURING THE ROUTINE INSPECTION - Knife holder was cleaned/sanitized at the time of inspection.

6-303.11 Core	Light of the proper intensity shall be provided as specified.	09/01/25
------------------	---	----------

Location: exhaust hood

4/14/2025 Observed a nonoperational light bulb above the oven in the exhaust hood system (located over the main cook line).

Correct as soon as possible by replacing the nonoperational light bulb above the oven in the exhaust hood system (located over the main cook line).

Entire establishment

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

Entire establishment

3-501.16 Priority		Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)		04/14/25
		Item(s): Hot food item(s)		4/14/2025
		Problem(s): Stored below 135 degrees F		4/14/2025
		Correction(s): Store above 135 degrees F.		
4/14/2025		Potentially hazardous (PH)/time and temperature-controlled (TCS) foods being held hot shall be held at 135°F or above to prevent the growth of pathogens. Observed chili ranging from 121-133°F (as measured using a calibrated probed food thermometer) in the hot-holding unit on the main serving line. Chicken noodle soup ranged from 120-122°F (as measured using a calibrated probed food thermometer) in the hot-holding well in the self-service area. It was determined that the hot-holding well in the self-service area had not been turned on. ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Given that the above PH/TCS had been prepared within the last two hours, chili and chicken noodle soup were reheated to at least 165°F before being put back into service and held at 135°F or above.		

Closing Comments:

Priority item was addressed/corrected during the routine inspection, therefore no follow up is needed at this time. Remaining core item should be addressed/corrected in a timely manner, which will be reinspected at the next routine inspection.

Staff did a great job at answering all food safety-related questions.

Report emailed to PIC and Michigan Dining management team on 4/15/2025.

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

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.