

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.

Victors Way Cafe
CGC & UM Hospital Connector
1500 E. Medical Center Dr.

SFE 5081 075510 1/16/2026 9:00:00 AM
Last Routine: 7/7/2025

ZIP CODE NOT FOUND

Person In Charge (PIC): Elle King

Establishment Phone: (734) 930-7000

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	N/A

Violation	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihás, a representative from University of Michigan, on 1/16/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back Line

3-304.12 Core	During pauses in FOOD preparation or dispensing, UTENSILS shall be stored: (A) In the FOOD with their handles above the top of the FOOD and the container; (B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT (D) In running water, such as dipper well. (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or (F) In a container of water maintained at a temperature of at least 135° F.	04/16/26
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Item(s): Dispensing utensil(s)
Location: Storage area
Problem(s): Improperly stored To prevent contamination of food or food related i
Correction(s): Store in manner that does not contaminate items

1/16/2026 During pauses in food preparation, dispensing utensils shall be smooth and easily cleanable with a handle, which must be stored with the handle above the top of the food to prevent contamination of food products.

Observed single-service cup being used a scoop inside storage container with chia seeds, which allows for contamination of the food product.

Correct by replacing single-service cup with a smooth and easily cleanable utensil that has a handle and ensuring that handle is always above top of the food in between food preparation to avoid contamination of food products.

4-601.11 Core	Chronic (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight	04/16/26
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Back Line

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.

Item(s): Non-food contact surface(s)
Location: 1-door freezer(s)
Problem(s): Soiled
Correction(s): Keep clean.

1/16/2026 Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.
 Observed bottom interior inside upright one-door reach-in freezer with accumulation of food and other debris.
 Clean and maintain interior cavity of upright one-door reach-in freezer.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.
 Staff was knowledgeable about the operation and able to answer all food safety questions.
 Report emailed to person in charge and Picasso management team.

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.