

## 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.

<b>Cafe 32</b> <b>School of Dentistry</b> <b>1011 N. University</b> <b>ZIP CODE NOT FOUND</b> <b>Person In Charge (PIC): Doug Small</b>	<b>SFE 5081 212275</b>	<b>1/23/2026 11:30:00 AM</b> <b>Last Routine: 07/30/2025</b>  <b>Establishment Phone: (734) 615-9191</b>
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<b>INSPECTION TYPE:</b> Routine Inspection	<table style="width: 100%; border: none;"> <tr> <td style="width: 70%;">Manager Certified</td> <td style="width: 30%;">Yes</td> </tr> <tr> <td>License Posted</td> <td>Yes</td> </tr> <tr> <td>Antichoking Poster</td> <td>Yes</td> </tr> <tr> <td>CO2 Tanks Secured</td> <td>N/A</td> </tr> </table>	Manager Certified	Yes	License Posted	Yes	Antichoking Poster	Yes	CO2 Tanks Secured	N/A
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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 01/23/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Entire establishment

3-302.12 **Repeat** Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. 04/23/26

Core

**Item(s):** Food item(s)  
**Problem(s):** Not identified  
**Correction(s):** Label containers with common name.

1/23/2026 Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.

Observed unlabeled container of matcha powder and chocolate sauces on the countertops along the front line. In addition, observed unlabeled pitchers containing brewed tea and lemonade (located inside undercounter one-door reach-in cooler).

Ensure that all containers used for food storage are labeled clearly with common name. If a major allergen (e.g. dairy) is present in the food, please disclose that to the consumer in a clear manner.

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 04/23/26

Core

(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)  
**Problem(s):** Soiled

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

**Correction(s):** Keep clean.

1/23/2026 Nonfood-contact surfaces of equipment shall be maintained clean.

Observed the following nonfood-contact surfaces throughout the facility in need of cleaning:

- 1) Front Line - Observed accumulation of coffee grounds, specifically behind coffee grinder and espresso machine.
- 2) Front Line - Observed accumulation of food debris inside display case cooler, specifically in the sliding door tracks.

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

**Closing Comments:**

Joint routine inspection conducted by Nonda Mihas and Ellies Holmes.

Core violations shall be addressed in a timely manner, which will be reinspected at the next routine inspection.

Report emailed to person in charge and Michigan Dining management team.

Person in charge (Name and Title)

Inspected By (Name and Title)

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*N. Mihas, MSES*  
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This signature does not imply agreement or disagreement with any violation noted.

Nonda Mihas