

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.

Getaway 'N Play Cafe **SFE 5081 071062 1/30/2026 10:00:00 AM**
C&W Hospital **Last Routine: 07/09/2025**
1540 E. Hospital Dr.
ZIP CODE NOT FOUND
Person In Charge (PIC): Calvin Case **Establishment Phone: (734) 998-0571**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	Yes
	CO2 Tanks Secured	No

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 01/30/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dining Area

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 04/30/26
 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): With accumulation of debris
Correction(s): Keep clean.

1/30/2026 Nonfood-contact surfaces of equipment shall be cleaned to be free of any soil and other debris residues.

Observed debris buildup inside the toaster. In addition, ceiling area inside the microwaves have food residue.

Correct by cleaning the interior cavity of the toaster with a brush (or other method) and the interior cavities of the microwaves.

Pizza Prep Area

3-501.16 01/30/26
 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)

Item(s): Cold food item(s) 01/30/2026
Problem(s): Stored above 41 degrees F 01/30/2026

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Pizza Prep Area

Correction(s): Store below 41 degrees F.

1/30/2026 Potentially hazardous (PH)/time and temperature-controlled (TCS) foods for safety being held cold shall be held at 41°F or below to prevent the growth of pathogens.

Observed container of sausage at 52°F (as verified using a calibrated probed food thermometer) on the countertop in the back kitchen area where pizzas are prepared. Upon speaking with Aramark employee, it was determined that the sausage was sitting out on the counter for approximately one hour while they were awaiting pizza dough to be delivered.

Correct immediately by keeping PHF/TCS that are to be held cold at 41°F or below at all times.

Addressed/corrected during the routine inspection - Given the above information, the decision was made to place the sausage in the walk-in cooler to rapidly be cooled. In addition, discussion was held with Aramark employee to hold off on taking any PH/TCS out of refrigeration until they are ready to be prepared in order to limit the time those PH/TCS are out of temperature control.

Prep Area

3-501.13 Core	POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed: Under refrigeration, or under cool running water (<70° F), or as part of cooking process, and total accumulated time above 41° F, for thawed portions, shall not exceed 4 hours. Any thawing procedure may be used for immediate service for individual consumers order of READY-TO-EAT foods.	01/30/26
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Item(s): Frozen food(s) for thawing 01/30/2026

Location: 2-compartment sink 01/30/2026

Problem(s): Stored in water That is standing

Correction(s): Use cool, running water with enough flow to remove particles.

1/30/2026 Frozen food shall be thawed under refrigeration, under cool, running water, or as a part of the cooking process.

Observed frozen packages of guacamole and meat thawing in stainless steel bowl filled with standing water.

Correct as soon as possible by thawing food using an appropriate method as stated in the food code above.

Addressed/corrected during the routine inspection - Frozen packages of guacamole and meat were thawed under cool, running water at the 2-compartment sink.

Walk in Cooler

3-501.18 Priority	A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and	01/30/26
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Walk in Cooler

time combination as specified in ¶ 3-501.17(A). (P)

Item(s): Ready to eat, potentially hazardous food(s) 01/30/2026
Problem(s): Beyond consume by date 01/30/2026
Correction(s): Discard.

1/30/2026 Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Observed single-service containers with sour cream with the following preparation and discard dates: 1/7/2026-1/21/26.

Correct immediately by discarding any potentially hazardous foods that are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Addressed/corrected during the routine inspection - Sour creams were discarded. In addition, person in charge will be changing the shelf life time to 7 days in their label making system.

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) 01/30/26
 Priority Foundation (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)

Item(s): Commercially processed ready to eat potentially hazardous food(s) 01/30/2026
Problem(s): Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation 01/30/2026
Correction(s): Provide proper date marks as stated above.

1/30/2026 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 containers with sour cream with the following preparation and discard dates: 1/7/2026-1/21/26.

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.

Addressed/corrected during the routine inspection - Sour creams were discarded. In addition, person in charge will be changing the shelf life time to 7 days in their label making system.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Chain CO2 tanks in the dry storage room.

Priority/priority foundation violations were addressed/corrected at the time of the routine inspection, therefore no additional follow up is warranted at this time, however all remaining core violations shall be addressed in a timely manner, which will be reinspected at the next routine inspection.

Report was emailed to person in charge and Aramark 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.