

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.

Seigle Cafe **SFE 5081 063208 3/27/2026 11:00:00 AM**
Ross School of Business **Last Routine: 09/25/2025**
701 Tappan Street
ZIP CODE NOT FOUND
Person In Charge (PIC): Benito Aquinoronquillo **Establishment Phone: (734) 647-9388**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	Yes
	CO2 Tanks Secured	N/A

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 03/27/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back Kitchen

7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)	03/27/26
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Item(s): Working containers-toxics 03/27/2026
Problem(s): Not labeled as to content 03/27/2026
Correction(s): Label all containers as to content.

3/27/2026 Working containers of chemical/toxic materials shall be labeled with their common name.

Observed unlabeled sprayer bottle near mop sink. Violation corrected during routine inspection as staff discarded the bottle.

Correct immediately by labeling all chemical bottles with common name (e.g. cleaner, sanitizer, degreaser, etc.)

Entire establishment

3-501.16	Repeat 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)	03/27/26
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Item(s): Cold food item(s) 03/27/2026
Problem(s): Stored above 41 degrees F 03/27/2026
Correction(s): Store below 41 degrees F.

3/27/2026 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.

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

Observed cottage cheese on the salad bar cooler at 45°F. Corrected during routine inspection as product was removed from the salad bar to be discarded.

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

Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes.

This report was emailed on March 27, 2026.

Person in charge (Name and Title)

Inspected By (Name and Title)

Jennifer Nord, RS, MPH

Jennifer Nord

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