

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.

20/20 Cafe **SFE 5081 029163 5/13/2026 10:00:00 AM**
Kellogg Eye Center **Last Routine: 10/22/2025**
1000 Wall Street
ZIP CODE NOT FOUND
Person In Charge (PIC): Colin Harrington **Establishment Phone: (734) 763-8187**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	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 Jennifer Nord, a representative from University of Michigan, on 5/13/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 05/23/26
 Priority Foundation (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): Food-contact surface(s)
Problem(s): Soiled
Correction(s): Clean prior to opening.

5/13/2026 Observed the following food-contact surfaces/nonfood-contact surfaces throughout the facility in need of cleaning:

- 1) Can opener blade was observed to be soiled with encrusted food debris.
- 2) The interior floor of the Traulsen freezer containing cookie dough was observed to be soiled with food debris.

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

4-204.112 (A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit. 05/13/26
 Core (B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical).

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

(C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable.
 (D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf)

5/13/2026 An air thermometer shall be provided in an easily accessible/readable area for all cold-holding refrigeration units that are used to cold-hold potentially hazardous foods to ensure foods are being held at 41°F or below.

The reach-in cooler along the cook and make line was observed to have no thermometer inside to monitor air temperatures.

Violation corrected at the time of inspection when PIC located an air thermometer and placed it within the reach-in cooler.

Serving Line

3-501.16 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: 05/13/26
 Priority (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): Hot food item(s) 5/13/2026
Location: hot holding 5/13/2026
Problem(s): Stored below 135 degrees F
Correction(s): Store above 135 degrees F.

5/13/2026 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 ribs within a steam table at 117°F.

Corrected during inspection when PIC reheated the ribs to 165°F in the oven, upon request of the inspector.

6-501.14 (A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. 08/11/26
 Core (B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.

Item(s): Ventilation system intake air ducts
Location: Grill line
Problem(s): Not clean
Correction(s): Keep clean

5/13/2026 Ventilation system(s) shall be cleaned to be free from any grease accumulation, debris, dust, and other contaminants.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Serving Line

Observed dust and debris accumulation in the area surrounding the make up air vents, near ventilation hood over cook line.

Correct as soon as possible by routinely cleaning the ventilation system to be free from any grease accumulation, debris, dust, and any other contaminants.

Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed on May 14, 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.