

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.

UMMA Cafe UM Museum of Art 525 S. State St. ZIP CODE NOT FOUND Person In Charge (PIC):	SFE 5081 248681 5/21/2026 12:30:00 PM Last Routine: 11/06/2025 Establishment Phone: (734) 647-2257
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INSPECTION TYPE: Routine Inspection	Manager Certified Yes License Posted Yes Antichoking Poster Yes CO2 Tanks Secured Yes
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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 05/21/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

2-102.11	The PERSON IN CHARGE shall demonstrate this knowledge by compliance with this Code, by being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM, or by responding correctly to the inspector's questions as they relate to the specific FOOD operation. (Pf)	05/31/26
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Item(s): Person-in-charge
Problem(s): Not ensuring compliance
Correction(s): Person-in-charge must ensure compliance with items listed above.

5/21/2026	During inspections, the person in charge (PIC) shall demonstrate knowledge of the 2009 Michigan Modified Food Code and Michigan Food Law by responding correctly to the inspector's questions as they relate to the specific operation. During the course of the inspection, staff were observed to be lacking the knowledge required to operate a food service establishment in compliance with food safety requirements. Specific areas of note that require additional staff training include foodborne disease prevention/employee health, reheating temperatures, and appropriate temperatures at which to receive perishable food products. Correct immediately by providing staff the necessary training and ensuring that a PIC with demonstrable training in food safety is on site at all times during operational hours.
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Front Bar area

4-601.11	Chronic (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight 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.	08/19/26
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Front Bar area

Item(s): Food-contact surface(s)
Location: Display Cooler
Problem(s): With accumulation of debris
Correction(s): Keep clean.

5/21/2026 Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.
 Observed the door tracks of the display coolers to have visible food debris.
 Correct as soon as possible by cleaning the above nonfood-contact surface(s) of equipment to sight and touch and maintaining clean at all times.

6-403.11 Core (A) Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination. 08/19/26
 (B) Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES can not occur.

Problem(s): Contaminates Food
Correction(s): Relocate to an designated area that does not contaminate items or surfaces.

5/21/2026 Employee food and beverages shall be stored in a designated area that prevents contamination of equipment, food, single-service items, utensils and linens.
 Observed employee beverages without lids and straws on the front counter across from the handwashing sink.
 Correct as soon as possible by using lids and straws on employee beverages and relocating food/beverages to be stored in a designated area away from equipment, food, single-service items, utensils and linens to prevent contamination.

Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed on May 21, 2026.

Staff working at the time of inspection require additional training in food safety practices, specifically regarding required food temperatures and the appropriate use of temperature logs for the dish machine and soup hot holding.

Recommend the revision of soup and dish machine temperature logs to have a section identifying target temperatures required for food safety. For example, tomato soup must be reheated to 185°F (per the manufacturer's instructions on the package) and other soups may require 165°F, so placing this information directly on the log form will facilitate appropriate food safety actions.

Contact us at EHSFoodSafety@umich.edu for a follow-up inspection regarding Violation 2-102.11 - Demonstration of Knowledge. This must be completed within the next 10 days.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)

Inspected By (Name and Title)

Jennifer Nord, RS, MPH

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

Jennifer Nord