

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.

Sweetwaters Coffee & Tea
Michigan Union
530 S. State St.

SFE 5081 247167 6/9/2026 9:30:00 AM
Last Routine: 11/24/2025

ZIP CODE NOT FOUND

Person In Charge (PIC): Laurie V.

Establishment Phone: (734) 548-8088

INSPECTION TYPE:

Routine Inspection

| | |
|--------------------|-----|
| Manager Certified | Yes |
| 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 06/09/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back Caged Area

| | | |
|----------|---|----------|
| 6-501.12 | (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. | 09/07/26 |
| Core | (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing. | |

Item(s): Physical facilities/structures floors

Problem(s): With accumulation of debris

Correction(s): Keep clean.

6/9/2026 Physical facilities shall be maintained clean to sight and touch.

Observed the floors under the coolers and shelving in the ground floor caged storage area to have an accumulation of debris.

Correct as soon as possible by cleaning the above area and maintaining it clean to sight and touch at all times.

Front Counter

| | | |
|-----------|---|----------|
| 4-501.114 | A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P) | 06/09/26 |
| Priority | | |

| | | | |
|----------|-----|-------|-------|
| Chlorine | ppm | pH<10 | pH<8 |
| 25 | | 120 F | 120 F |
| 50 | | 100 F | 75 F |
| 100 | | 55 F | 55 F |

Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

| Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
|--------------------|--------|---|------------|-----------|
|--------------------|--------|---|------------|-----------|

Front Counter

| | | | | |
|--|--|---|--|------------|
| | | Item(s): Quaternary ammonia solution | | 06/09/2026 |
| | | Location: Coffee Station | | 06/09/2026 |
| | | Problem(s): Not immersed in A concentration specified on manufacturers label | | |
| | | Correction(s): Provide | | |

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| 6/9/2026 | | Quaternary ammonia shall be used at the concentration provided on the manufacturer's instructions for use. | | |
| | | Coffee station - Observed 50 ppm of quaternary ammonia in red bucket and located on the counter to the left of counter top ovens. | | |
| | | Corrected during inspection when PIC obtained a fresh bucket of sanitizing solution that measured at the appropriate concentration noted on the manufacturer's label. | | |

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|------------------|--|--|--|----------|
| 3-304.12 Core | | During pauses in FOOD preparation or dispensing, UTENSILS shall be stored: (A) In the FOOD with their handles above the top of the FOOD and the container; (B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT (D) In running water, such as dipper well. (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or (F) In a container of water maintained at a temperature of at least 135° F. | | 09/07/26 |
|------------------|--|--|--|----------|

| | | | | |
|--|--|--|--|--|
| | | Item(s): Dispensing utensil(s) | | |
| | | Location: Tea preparation area | | |
| | | Problem(s): Improperly stored With handle in product | | |
| | | Correction(s): Store with handle extended out of product. | | |

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|----------|--|---|--|--|
| 6/9/2026 | | Utensils shall be stored with their handles above food products at all times to prevent potential contamination of food products. | | |
| | | Observed the scoops used for bulk loose-leaf tea stored within the bins of tea, with the handles in contact with the tea leaves. | | |
| | | Correct by ensuring that these scoops are stored in a manner that avoids potential contamination of food products. | | |

Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes.

This report was emailed on June 12, 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.