

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 6/18/2025 1:45:00 PM
Last Routine: 12/16/2024

Ann Arbor, MI 48109

Person In Charge (PIC): Laurie Vaquera

Establishment Phone: (734) 548-8088

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	N/A
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 Nonda Mihas, a representative from University of Michigan, on 06/18/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back prep area

6-501.12	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.	09/16/25
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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

Location: 2-door cooler(s)

Problem(s): With accumulation of debris

Correction(s): Keep clean.

6/18/2025	Physical facilities shall be maintained clean to sight and touch.
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Observed debris on the floor in between the 2-door cooler and the unit of small lockers in the back prep area.

Correct by sweeping and/or mopping as necessary to remove visible debris.

Coffee Station

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	09/16/25
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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) outsides of equipment

Location: Ice machine(s)

Problem(s): Soiled

Correction(s): Keep clean.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Coffee Station

6/18/2025 Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.

Observed exterior of ice machine underneath back counter to be soiled with dried liquid from spills.

Correct as soon as possible by cleaning the above nonfood-contact surfaces of equipment to sight and touch and maintaining clean at all times.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

This report was emailed on June 18, 2025.

Person in charge (Name and Title)

Inspected By (Name and Title)



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

Nonda Mihas