

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.

Getaway 'N Play Cafe
C&W Hospital
1540 E. Hospital Dr.
Ann Arbor, MI 48109

Person In Charge (PIC): Calvin Case

SFE 5081 071062 7/1/2026 10:30:02 AM
Last Routine: 1/30/2026

Establishment Phone: (734) 998-0571

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
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This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 7/1/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Self service area

3-501.16 Priority	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)	07/01/26
	Item(s): Cold food item(s)	7/1/2026
	Problem(s): Stored above 41 degrees F	7/1/2026
	Correction(s): Store below 41 degrees F.	
7/1/2026	Sandwiches, salads and bowls were found above 60 degrees F in the grab and go cooler. They were placed in the cooler more than 24 hours prior to the inspection. All potentially hazardous food must be held at 41 degrees F or below. Upon request these items were thrown away and the cooler was taken out of service until it could be repaired. Violation Corrected.	
4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	09/29/26
	Item(s): equipment	
	Problem(s): In poor repair	
	Correction(s): Repair/replace.	
7/1/2026	THE OPEN AIR COOLER HOLDING THE GRAB AND GO SANDWICHES AND SALADS IS NOT HOLDING FOOD AT THE PROPER TEMPERATURE. THERE WERE SANDWICHES AND WRAPS THAT WERE ABOVE 60 DEGREES F. THESE ITEMS HAD BEEN PLACED IN THE COOLER MORE THAN 24 HOURS PRIOR. HAVE THE UNIT SERVICED SO THAT IT IS FUNCTIONING PROPERLY.	

Closing Comments:

Visiting vendors prepare food at their facility and then bring it to your facility to be served. The main risk you can

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control for in this food is the temperature. Have the visiting vendor take and record the temperature of the food after production and prior to leaving the facility. Once they have arrived at your facility, the visiting vendor and one of your team members should take and record the temperature of the food and confirm that it is safe for distribution. Taking temperatures before and after transport will confirm food safety practices.

Please notify this office when the grab and go cooler has been repaired.

Your team has fantastic food safety practices and knowledge.. Excellent taking and recording temperatures of food during receiving, production, and service. The sanitation records are completed each day. Great job!

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