

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.

Victors Way Cafe
CGC & UM Hospital Connector
1500 E. Medical Center Dr.
Ann Arbor, MI 48109

SFE 5081 075510 7/22/2026 8:45:00 AM
Last Routine: 01/16/2026

Person In Charge (PIC): Kaitlyn Sawyer/Jen Mendez

Establishment Phone: (734) 930-7000

INSPECTION TYPE:

Routine Inspection

Manager Certified Yes
License Posted Yes
Antichoking Poster Yes
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 Ellie Holmes, a representative from University of Michigan, on 07/22/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Coffee Station

3-304.12 Core	Chronic 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.	07/22/26
	Item(s): Dispensing utensil(s)	07/22/2026
	Problem(s): Improperly stored In water less than 135 degrees f	07/22/2026
	Correction(s): Maintain water at 135 degrees F or greater.	

7/22/2026 During pauses in food prep, utensils shall be stored in either cool, running water, on a clean surface, or in water that is maintained at 135 °F or above.

Coffee area - Observed coffee stirring spoons stored in a container of standing water that measured 70 °F.

PIC corrected during routine inspection by discarding water and refilling cup with boiling water from coffee machine dispenser. Continue to store utensils in a dipper well with cool running water, on a clean surface, or in water that is maintained at 135 °F or above. Check the temperature of the water frequently to maintain a water temperature of 135°F or above.

Deli Line

4-602.13 Core	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	10/20/26
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Deli Line**Item(s):** Nonfood contact surface(s)**Location:** Shelving Unit**Problem(s):** With accumulation of debris**Correction(s):** Keep clean.

7/22/2026 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Observed the display shelf above the deli cooler to be soiled with dust.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis.

Closing Comments:

Joint routine inspection conducted by Ellie Holmes and Thania Flores.

Discussed with PIC the need to include the use of a probed food thermometer in the food log process. Recommend that a probed food thermometer is used to take the temperature of foods within each hot/cold holding unit, and record this temperature on the food log.

Staff was knowledgeable about the operation and able to answer all food safety questions. Great job!

This report was emailed on July 23, 2026.

Person in charge (Name and Title)

Inspected By (Name and Title)



Ellie Holmes

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