

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.

Cafe 32
School of Dentistry
1011 N. University
Ann Arbor, MI 48109-1078
Person In Charge (PIC): Doug Small

SFE 5081 212275 7/29/2026 11:30:07 AM
Last Routine: 01/23/2026

Establishment Phone: (734) 615-9191

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 Thania Flores, a representative from University of Michigan, on 07/29/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

4-501.112 **Repeat** In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as 08/08/26
Priority Foundation it enters the manifold may not be more than 194 F, or less than 165 F for stationary
rack machines or 180 F for all other machines to assure proper sanitizing of utensils.
(Pf)

Item(s): Dish machine final rinse temperature
Location: dish machine(s)
Problem(s): Less than 180 degrees F
Correction(s): Repair to provide temperature stated above.

7/29/2026 In a stationary rack, single temperature machine operation, the water temperature of the final
rinse may not be less than 165°F.

Dish machine had a final rinse cycle temperature ranging between 115-120°F (as observed on the dish machine display screen) after running dish machine for multiple cycles. In addition, the maximum surface temperature registered 142°F on the ThermoWorks DishTemp® - Plate-simulating Dishwasher Thermometer.

Correct immediately by repairing the dish machine to have final rinse cycle temperature of at least 165°F. In the meantime, all dishes and utensils may be ran through the dish machine, but it must be sanitized before use in the wash sink next to the dish machine.

Closing Comments:

Joint routine inspection conducted by Ellie Holmes and Thania Flores.

Recommend keeping the hot holding temperature log up to date by having staff routinely monitor and record soup temperatures.

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

This report was emailed on July 31, 2026.

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)



Thania Flores

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