

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.

River Cafe (Picasso)
Kahn Healthcare Pavilion
200 Zina Pitcher Pl
Ann Arbor, MI 48109-1234
Person In Charge (PIC): Adam Esper

SFE 5081 XXXXXX 8/5/2026 11:30:00 AM
Last Routine: 01/16/2026

INSPECTION TYPE:
Routine Inspection

Establishment Phone:

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 Thania Flores, a representative from University of Michigan, on 08/05/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back Kitchen

3-401.14 **Repeat** Raw animal FOODS that are cooked using a NON-CONTINUOUS COOKING process 08/05/26
Priority shall be:
(A) Subject to an initial heating process that is no longer than sixty minutes in duration; (P)
(B) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A); (P)
(C) After cooling, held frozen or cold, as specified for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.16(A)(2);(P)
(D) Prior to sale or service, cooked using a process that heats all parts of the FOOD to a time/temperature specified in paragraph 3-401.11(A); (P)
(E) Cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A) if not either hot held as specified under ¶ 3-501.16(A), served immediately, or held using time as a public health control as specified under §3-501.19 after complete cooking; (P) and
(F) Stored as follows:
(1) After initial heating but prior to cooking as specified under ¶ (D) of this section, separate from ready-to-eat foods as specified under ¶ 3-302.11; (Pf) and
(2) After initial heating, but prior to complete cooking, marked or otherwise identified as foods that must be cooked as specified under ¶ (D) of this section prior to being offered for sale or service. (Pf) The food may be identified in any effective manner provided that the marking system is disclosed to the regulatory authority upon request.

Location: Walk-in cooler

8/5/2026 Partially cooked food shall be clearly labeled that they are raw.

Walk-in Cooler - Observed speed rack containing unlabeled partially cooked chicken and salmon.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Back Kitchen

Correct by labeling partially cooked foods to clearly and easily identify that they are still raw.

back kitchen area

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 08/05/26
 Priority Foundation (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): Food-contact surface(s) equipment can openers

08/05/2026

Location: By the prep table(s) can opener and cutting blade

08/05/2026

Problem(s): Soiled

Correction(s): Keep clean.

8/5/2026 Food-contact surfaces of equipment shall be cleaned sanitized to sight and touch once they have become contaminated and/or soiled.

Observed the following food-contact surfaces of equipment throughout the establishment that are in need of cleaning:

1) Can opener blade is soiled with encrusted food debris.

Correct immediately by cleaning and sanitizing all food-contact surfaces of equipment to sight and touch once they have become contaminated and/or soiled.

Corrected during the routine inspection. PIC set it aside in the warewashing room so that it can be cleaned and sanitized.

Coffee Station

5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for 08/05/26
 Priority Foundation EMPLOYEE use and used for no other purpose. (Pf)
 (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

Item(s): Handwashing sink(s)

08/05/2026

Location: Handwashing Sink

08/05/2026

Problem(s): Not easily accessible Items stored In In

Correction(s): Remove items from handsink. Do not store items at handsink.

8/5/2026 Handwashing sinks shall be used only for hand washing and not have any items stored inside of them.

Observed items stored inside of the handwashing sink located in the coffee station area.

Correct immediately by removing the items to make handwashing sink easily accessible at all times to promote employee hand washing.

Corrected at the time of the routine inspection. Staff member removed the items from inside of the handwashing sink.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 11/03/26
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

Location: Throughout the facility floor

Problem(s): With accumulation of debris

Correction(s): Keep clean.

8/5/2026 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

- 1) Floor sinks/drains throughout the facility heavily soiled with an accumulation of debris.
- 2) Floors underneath the shelving units throughout soiled with an accumulation of debris.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Front kitchen area

4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency 11/03/26
Core necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)

Location: freezer(s)

Problem(s): Soiled

Correction(s): Clean prior to opening.

8/5/2026 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 following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

- 1) Observed the interior cavity of the freezer where acai and frozen fruit are stored soiled with encrusted food debris and residue

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

Closing Comments:

Joint routine inspection conducted by Jennifer Nord, Ellie Holmes, and Thania Flores.

Ensure that staff is implementing First In First Out (FIFO) method. Staff aware of this, but there was one instance of this not being put into practice during the time of the routine inspection.

Although cold and hot holding temperatures were good throughout the establishment, establish a practice that

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encourages staff to routinely check and record temperatures in a log.

Please ensure that within 10 days the par-cooked chicken and salmon have been labeled.

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

This report was emailed on August 10, 2026.

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.