

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.

Picasso at NCRC Cafe
NCRC (Building 18)
2800 Plymouth Rd
Ann Arbor, MI 48109

Person In Charge (PIC): Amber Hale

SFE 5081 082182 8/6/2026 11:30:00 AM
Last Routine: 02/27/2026

Establishment Phone: 734-930-7000

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 Thania Flores, a representative from University of Michigan, on 08/06/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Baking area

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 08/07/26
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)
Location: Prep area
Problem(s): Soiled
Correction(s): Keep clean.

8/6/2026 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 food debris in the back bake line by the mixers.
- 2) The Inside of the flour mixer cage in the baking area is soiled.

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

Deli Line

6-501.11 **Repeat** PHYSICAL FACILITIES shall be maintained in good repair. 11/05/26
Core

Item(s): Physical facilities

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Deli Line

Location: By the shelving unit(s) coving

Problem(s): In poor repair

Correction(s): Repair/replace.

8/6/2026 Establishment shall be maintained in a state of good repair.

Observed the following items throughout the establishment that are in need of repair/replacement

1) Coving base in the deli station under the shelving unit across from the ice machine in disrepair.

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

Entire establishment

3-501.17 **Repeat** (A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf) 08/17/26
Priority Foundation (B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): In house prepared ready-to-eat potentially hazardous food(s)

Location: By the shelving unit(s) coving

Problem(s): Without date of consumption marking

Correction(s): Provide proper date marks as stated above.

8/6/2026 Potentially hazardous foods stored longer than 24 hours shall be date marked with a consumption/discard date no greater than seven days from preparation date.

Observed the following in-house prepared potentially hazardous foods without a datemark or discard/use by date:

1) Walk-in cooler #3: Observed several containers of chili with no datemark. Staff were unsure when these were prepared.

2) Walk-in cooler #2: Observed containers of mac-n-cheese, yogurt/sauce, and sheet pan of cooled chicken that were in the cooler for more than 24 hours without a datemark.

Observed multiple instances of inconsistent datemarking throughout the establishment. Items were either not date marked, marked with the preparation date, or marked with the discard date. This inconsistency creates confusion among staff. Establish and implement a consistent datemarking method to ensure clarity and proper food rotation.

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

Correct immediately by properly date marking foods that will be stored for longer than 24 hours and use within seven days. Any remaining food at the end of seven days shall be discarded. For example, if potentially hazardous food was prepared on 08/05/2026, then discard/use by date would be 08/11/2026.

Corrected during the routine inspection, the datemarking of the items in the walk-in cooler #2.

6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf) 08/17/26

Item(s): Soap
Location: By the shelving unit(s) coving
Problem(s): Not provided

8/6/2026 Soap shall be provided at every handwashing sink.

Observed the soap dispenser at the salad bar not dispensing hand soap.

Correct immediately by supplying soap to the hand washing sink by repairing soap dispenser, and ensuring that hand soap is supplied at all times to encourage employee hand washing.

4-501.11 **Repeat** EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 11/05/26

Core

Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

8/6/2026 Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

- 1) Leaking and pooling of standing water in the reach-in cooler labeled 'Box & Bowl'.
- 2) Soap dispenser not functioning in the salad bar handwash sink.

Correct as soon as possible by repairing the above equipment items throughout the facility.

4-602.13 **Repeat** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 11/05/26

Core

Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

8/6/2026 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

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

need of cleaning:

2) Observed interior cavity and surfaces of the reach-in coolers throughout the establishment soiled with an accumulation of food debris.

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.

Stir Fry Area

4-302.12 (A) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Chapter 3. (Pf) 08/06/26
Priority Foundation

(B) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets. (Pf)

Item(s): Food thermometer(s)

08/07/2026

Problem(s): Not provided

08/07/2026

8/6/2026 Probed food thermometer must be provided and readily available to ensure proper cooking temperatures.

Observed no probed food thermometer in the Asian/Sir fry station for the raw steak.

Correct immediately by providing probed food thermometer and having it readily available for use. In addition, probed food thermometer shall be used routinely to monitor safe food temperatures.

Corrected during routine inspection. PIC provided probe thermometer for this station. Recommend providing thermometers for each station and letting staff know to ask for one if they do not have one.

Closing Comments:

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

Recommend the following:

1) Implementing a consistent datemarking method to ensure clarity and proper food rotation.

2) Datemarking the coffee and lemonade containers in the cooler of the coffee station.

3) It is not manageable to clean all dishware/cooking utensils by hand at the three compartment sink, especially when there are large catering events along with routine daily operations in the cafe. The dish machine provides more thorough cleaning and sanitizing of the dishware and utensils than washing by hand. To maintain proper sanitization repair or replace the dish machine.

4) Establish a practice that encourages staff to routinely check temperatures and use their thermometer to check temperatures.

Follow-up with the EHS Food Safety Team (email: EHSFoodSafety@umich.edu) regarding the following:

1) Status of pest control management.

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- 2) Schedule a smoke test for the exhaust fans in the back kitchen area.
- 3) Provide a written copy of the date marking SOPs.
- 4) Please ensure that within 10 days the soap dispenser is functioning properly and that a consistent date marking process is being followed.

This report was emailed on August 07, 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.