

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.

Darwin's Cafe
Biological Sciences Building
1105 N. University Ave
Ann Arbor, MI 48109-1085
Person In Charge (PIC):

SFE 5081 227307 8/19/2026 11:30:44 AM
Last Routine: 02/19/2026

Establishment Phone: (734) 763-1050

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 08/19/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

3-501.18 Priority	A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)	08/19/26
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Item(s):	Ready to eat, potentially hazardous food(s)	08/19/2026
Location:	reach-in cooler	08/19/2026
Problem(s):	Beyond consume by date	
Correction(s):	Discard.	

8/19/2026	Potentially hazardous (PH)/time and temperature-controlled foods for safety (TCS) foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.
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Observed PH/TCS food, including a box of 'Chobani Yogurt Drink' that was located inside standing two-door reach-in cooler with a "best if used by" dates of 8/13/2026.

Correct immediately by discarding any PH/TCS foods that are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

CORRECTED DURING ROUTINE INSPECTION - Staff member discarded the box of the 'Chobani Yogurt Drink' that were beyond the listed expiration date using their waste protocol.

Back prep area

4-501.11 Core	Repeat EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	11/17/26
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Back prep area

Item(s): equipment
Location: Handwashing Sink paper towel dispenser
Problem(s): In poor repair
Correction(s): Repair/replace.

8/19/2026 Equipment shall be maintained in a state of good repair.

Observed the paper towel dispenser not dispensing any paper towel at the handsink in the back near the dishwashing machine,

Correct as soon as possible by repairing and/or replacing the paper towel dispenser as soon as possible.

Front service area

3-501.17 (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)
 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)

08/29/26

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

Item(s): Commercially processed ready to eat potentially hazardous food(s)
Location: display case paper towel dispenser
Problem(s): Without date of consumption marking
Correction(s): Provide proper date marks as stated above.

8/19/2026 Commercially processed ready-to-eat foods that is stored for greater than 24 hours shall have a consume/discard by datemark no greater than 7 days from preparation date.

Observed two pre-packaged Nemo's cakes without a consume/discard by datemark in the display case in the front counter area.

Correct immediately by ensuring consume/discard by date are on the pre-packaged items and that the datemark does not exceed 7 days from preparation date.

Employee stated they would discuss the proper datemarking for these cakes with person in charge as they were unsure of the consume/discard by datemark.

Closing Comments:

Joint routine inspection conducted by Ellie Holmes and Thania Flores.

Recommend teaching all staff to routinely check and document the soup hot-holding temperatures. Keep the hot-holding temperature log in a designated, easily accessible location so staff can record temperatures as required.

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

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

the datemarking of the Nemo's pre-packaged cakes.

Good job!

The report was emailed on August 19, 2026

Person in charge (Name and Title)

Inspected By (Name and Title)



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

Thania Flores