

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.

Kirkland & Ellis Cafe
Law School
625 S. State Street
Ann Arbor, MI 48109
Person In Charge (PIC):

SFE 5081 070901 9/10/2026 1:00:00 PM
Last Routine: 04/20/2026

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 09/10/2026 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)	09/10/26
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Item(s):	Ready to eat, potentially hazardous food(s)	09/10/2026
Location:	Refrigerator unit(s) can opener and cutting blade	09/10/2026
Problem(s):	Beyond consume by date	
Correction(s):	Discard.	

9/10/2026 Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Observed a container of chorizo dated from 09/02-09/08 in the undercounter of the cold-holding unit next to the handsink, beyond its datemark. .

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

CORRECTED DURING ROUTINE INSPECTION - Staff discarded the chorizo.

4-601.11 Priority Foundation	Repeat (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.	09/10/26
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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back kitchen area

Item(s): Food-contact surface(s) equipment can openers

09/10/2026

Location: Prep area can opener and cutting blade

Problem(s): Soiled

Correction(s): Keep clean.

9/10/2026

Food-contact surfaces of equipment shall be cleaned and 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 ROUTINE INSPECTION - Staff cleaned and sanitized the can opener blade.

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)
 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)

09/10/26

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)

09/10/2026

Location: Refrigerator unit(s)

09/10/2026

Problem(s): Without date of consumption marking

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

9/10/2026

Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard date that is no greater than 7 days from preparation.

Observed the following items without a datemark:

1) Pan of grilled chicken in the 2-door refrigerator unit.

2) Containers of hash browns, apples, and breakfast sausage patties in the undercounter of the cold-holding unit next to the handsink.

3) Inconsistent date marking for coffee and juice concentrates in the front of house area.

Correct immediately by properly date marking PH/TCS foods that will be stored for longer than

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

24 hours with a preparation and discard date that does not exceed 7 days from the preparation date. Any remaining food at the end of 7 days must be discarded.

CORRECTED DURING ROUTINE INSPECTION -Staff correctly datemarked all items.

Closing Comments:

Joint routine inspection conducted by Ellie Holmes and Thania Flores.

Recommend the following:

1) Clarify and implement a consistent datemarking method to ensure proper datemarking in the coffee/beverage station area.

2) Maintaining a temperature log of the dish machine. Recommend utilizing a DishTemp® - Plate-simulating Dishwasher Thermometer or temperature dish machine strips to verify the temperature of the dish machine.

This report was emailed on September 11, 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.