

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.

Sweetwaters Coffee & Tea at Pierpont
Pierpont Commons
2101 Bonisteel Blvd
Ann Arbor, MI 48109
Person In Charge (PIC):

SFE 5081 367102 9/18/2026 9:00:00 AM
Last Routine: 9/18/2026

Establishment Phone:

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 9/18/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

4-501.114 Priority	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	09/18/26
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Chlorine	ppm	pH<10	pH<8
	25	120 F	120 F
	50	100 F	75 F
	100	55 F	55 F

Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

Item(s): Quaternary ammonia solution

Location: 3-compartment sink

Problem(s): Not immersed in A concentration specified on manufacturers label

Correction(s): Provide

9/18/2026	Quaternary ammonia shall be between 200-400 ppm.
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Observed 0 ppm of quaternary ammonia in the sanitizing compartment of the 3-compartment sink

Correct immediately by ensuring quaternary ammonia is always maintained between 200-400 ppm. As a rule of thumb, sanitizing solution shall be changed at a minimum of once every four hours or sooner if solution becomes soiled. Use test strips regularly to check concentration of quaternary ammonia in sanitizing buckets.

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	12/17/26
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Dishwashing Area

Item(s): equipment
Location: 3-compartment sink
Problem(s): In poor repair
Correction(s): Repair/replace.

9/18/2026 Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:
 The quaternary ammonium sanitizer dispenser was not dispensing the correct amount of sanitizer, and multiple air bubbles were present in the tubing.

1) Quaternary ammonia sanitizing dispenser was not dispensing the correct amount of sanitizer and multiple air bubbles were observed in the tubes.

In the meantime, establishment should be hand pouring quaternary ammonia sanitizer in sanitizing compartment at 3-compartment sink and in red sanitizing buckets to achieve proper concentration for sanitization of hard surfaces.

Correct as soon as possible by repairing the above equipment item.

Entire establishment

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)

09/28/26

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)
Location: 1-door refrigerator unit(s)
Problem(s): Without date of consumption marking
Correction(s): Provide proper date marks as stated above.

9/18/2026 Commercially-processed and 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:

- 1) Squeeze bottle of matcha concentrate
- 2) Pitcher of chilled espresso
- 3) Oatmilk in the back cooler
- 4) Pitcher of Jade Matcha
- 5) Pitcher of yogurt
- 6) Multiple pitchers of coffee concentrate

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

Correct immediately by properly date marking PH/TCS foods that will be stored for longer than 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 member date marked the pitcher of Jade matcha. The remainder of the items need to be datemarked.

Closing Comments:

Joint routine inspection conducted by Ellie Holmes and Thania Flores.

Recommend the following:

Ensure all Team Leads in the establishment are knowledgeable and comfortable on proper datemarking procedures.

EHS Food Safety will follow-up within 10 days to check on uncorrected Priority/Priority Foundation violations.

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

This report was emailed on September 18, 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.