

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.

Seigle Cafe
Ross School of Business
701 Tappan Street
Ann Arbor, MI 48109

Person In Charge (PIC): Daniel Meier

SFE 5081 063208 9/23/2026 9:00:00 AM
Last Routine: 03/27/2026

Establishment Phone: (734) 647-9388

INSPECTION TYPE:
Routine Inspection

Manager Certified Yes
License Posted Yes
Antichoking Poster Yes
CO2 Tanks Secured N/A

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 09/23/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 09/23/26
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) 09/23/2026
Location: Prep area 09/23/2026
Problem(s): Soiled
Correction(s): Clean prior to opening.

9/23/2026 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) Cage of tabletop mixer in the back prep area.
- 2) 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 - Items were cleaned and sanitized.

5-501.16 (A) An inside storage room and area and outside storage area and enclosure, and 12/22/26
Core receptacles shall be of sufficient capacity to hold REFUSE, recyclables, and returnables that accumulate.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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back kitchen area

(B) A receptacle shall be provided in each area of the FOOD ESTABLISHMENT or PREMISES where REFUSE is generated or commonly discarded, or where recyclables or returnables are placed.

(C) If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.

Item(s): Waste receptacle(s)

Location: handsink

Problem(s): Not provided

9/23/2026 Each hand washing sink where disposable paper towels are utilized shall be provided with a waste receptacle.

Observed the handsink in the back kitchen area by the 3-compartment sink without a waste receptacle.

Correct as soon as possible by providing waste receptacle at hand washing sinks at catering servery and hallway.

Deli Line

5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for 09/23/26
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)

Location: handsink

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

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

09/23/2026

09/23/2026

9/23/2026 A hand washing sink shall be made accessible at all times in order to facilitate/promote employee hand washing. In addition, hand washing sinks shall only be maintained clean and used for hand washing purposes.

Observed the following hand washing sinks with items stored either in front of or inside of them, which makes them inaccessible:

1) Hand washing sink (located at the deli station) with a rag stored inside it

Correct immediately by keeping hand washing sinks easily accessible at all times, and only use hand washing sinks for hand washing purposes.

CORRECTED DURING ROUTINE INSPECTION - Item was removed from the handsink. Instructed staff not to place any items in or in front of the handsink.

Entire establishment

3-501.17 Repeat (A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE 10/03/26
Priority Foundation 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

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Entire establishment

to indicate the date or day by which the FOOD shall be consumed. (Pf)
(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)

Problem(s): Without date of consumption marking Longer than 7 days stored at 41 degrees f After preparation After preparation

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

9/23/2026 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 without a datemark:

- 1) Bacon and barbecue sauce in the coolers in the grill area.
- 2) Speed rack of chicken in the walk-in cooler

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 - Bacon and barbecue sauce were datemarked. Discussed with PIC the importance of ensuring that staff datemark all items after preparation and especially after placing items in the cooler when it is in the process of cooling.

Closing Comments:

Joint routine inspection conducted by Ellie Holmes and Thania Flores.

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

This report was emailed on September 23, 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.