University of Michigan
EH&S
Ann Arbor, MI 48109-1010
(734)647-1143

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.

Twigs at Oxford **SFE 5081 070677 10/6/2026 9:00:00 AM**
Goddard House at Oxford **Last Routine: 04/22/2026**
619 Oxford Rd.
Ann Arbor, MI 48104-2634
Person In Charge (PIC): Andrea Lugo **Establishment Phone: (734) 763-7200**

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	No
CO2 Tanks Secured	Yes

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

This Facility was inspected by Thania Flores, a representative from University of Michigan, on 10/06/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

4-302.14 Priority Foundation — A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf) — 10/16/26

Item(s): Sanitizer test kit
Location: Dish washing Area 3 compartment sink
Problem(s): Not provided

10/6/2026 Sanitizing test strips shall be provided.

Observed facility does not have sink & surface test strips readily available near/in the dishwashing area.

Correct immediately by providing sink & surface test strips to ensure proper concentration when using it in the sanitize compartment of the 3-compartment sink and for the red pails to sanitize food-contact surfaces of equipment and nonfood-contact surfaces of equipment.

Use test strips regularly to ensure proper concentrations are achieved, and keep test strips in an area that safeguards them from water damage.

CORRECTED DURING ROUTINE INSPECTION - Sink & surface test strips were provided for the dishwashing area.

Closing Comments:

Joint routine inspection conducted by Ellie Holmes and Thania Flores.

Discussed with PIC the scheduled replacement of salad bar coolers that will occur over UM fall break. Please follow-up with EHS Food Safety when the establishment has transitioned to new equipment for the salad bar.

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

This report was emailed on October 6, 2026.

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

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.