

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
Goddard House at Oxford
619 Oxford Rd.**

Ann Arbor, MI 48104-2634

Person In Charge (PIC): Andrea Lugo (GM)

SFE 5081 070677 4/22/2026 12:00:10 PM

Last Routine: 10/16/2025

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
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This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 04/22/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Cook line area

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 04/22/26
 Priority Foundationsight 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.

Item(s): Non-food contact surface(s)
Problem(s): With accumulation of debris
Correction(s): Keep clean.

4/22/2026 The can opener blade was soiled at the beginning of the inspection. Food matter and metal shavings can build up on a can opener blade. Clean the blade after each use to prevent an accumulation of material. The blade was cleaned during the inspection. Violation corrected.

Closing Comments:

The salad bar and deli bar coolers are barely able to maintain proper temperatures. One cold holding bar is using time as a control to keep food safe for consumption. This is not a good long term solution. Repair or replace these units as soon as possible. Please let this office know the plan for repair or replacement as soon as possible. This item should be corrected prior to reopening in the fall.

Managers and staff answered numerous food safety questions correctly and are clearly very knowledgeable on the subject. Great job!

This inspection report was emailed to the operator on April 22, 2026.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)

Inspected By (Name and Title)

Jennifer Nord, RS, MPH

Jennifer Nord

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