

### 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.

**NCRC Catering Kitchen**  
**Building 18 NCRC**  
**2800 Plymouth Rd**  
**Ann Arbor, 48109**  
**Person In Charge (PIC): Doug Krug**

**SFE 5081 074206 9/25/2019 8:30:46 AM**  
**Last Routine: 3/4/2019**

**Establishment Phone: 734-764-0587**

INSPECTION TYPE:  
Routine Inspection

Manager Certified Yes  
License Posted Yes  
Antichoking Poster No  
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 Jennifer Nord, a representative from University of Michigan, on 9/25/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

#### Kitchen

4-602.13 Core NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 12/24/19

**Item(s):** Nonfood contact surface(s)  
**Problem(s):** Soiled

9/25/2019 CLEAN THE EXTERIOR OF THE ICE MACHINE AS IT IS SOILED.

#### Closing Comments:

UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <http://ehs.umich.edu/campus-life-safety/food-safety/inspections/>

Person in charge (Name and Title)

Inspected By (Name and Title)



Jennifer Nord

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