

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.

Michigan League Catering
Michigan League
911 N. University
Ann Arbor, MI 48109
Person In Charge (PIC): John Schulze/Peter Simone

SFE 5081 029133 10/28/2025 10:00:00 AM
Last Routine: 04/28/2025

Establishment Phone: (734) 764-7536

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
--------------------	--------	---	------------	-----------

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/28/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Basement

6-501.11 Core	PHYSICAL FACILITIES shall be maintained in good repair.	01/26/26
------------------	---	----------

Item(s): Physical facilities Ceiling(s)
Location: Storage area
Problem(s): In poor repair Open seams
Correction(s): Repair/replace.

10/28/2025	Observed several missing ceiling tiles in the basement storage room (see photo). Work with facilities maintenance staff to replace missing ceiling tiles in the basement storage room.	
------------	---	--

6-501.111 Core	The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by:	01/26/26
-------------------	---	----------

(A) Routinely inspecting incoming shipments of FOOD and supplies;
(B) Routinely inspecting the PREMISES for evidence of pests;
(C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)
(D) Eliminating harborage conditions.

Item(s): Pest(s) cockroaches
Location: Storage area
Problem(s): Present in facility
Correction(s): Remove pests from facility.

10/28/2025	The presence of insects shall be controlled to minimize their presence on the premise by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary. Observed several dead cockroaches present in the basement storage room (see photo). Also,	
------------	---	--

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

Basement

observed single-use condiment packets with evidence of pest infestation in the basement storage room (see photo).

Correct by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with Pest Management.

6-501.114 Core		The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional, no longer used and free of litter.	01/26/26	
-------------------	--	---	----------	--

Item(s): Unnecessary item(s) items that don't pertain to business
Location: Storage area
Problem(s): Not removed from facility
Correction(s): Remove from facility/premises.

10/28/2025		Premises shall be kept free of equipment that is no longer in use, or which does not pertain to the business.		
------------	--	---	--	--

Observed multiple items that are either no longer in use, or that do not pertain to the business in the basement storage room.

Correct as soon as possible by removing equipment that is no longer in use, or which does not pertain to the business. Work with Property Disposition to have old equipment removed from the facility.

Kitchen

4-601.11 Core	Chronic	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight 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.	01/26/26	
------------------	----------------	---	----------	--

Item(s): Non-food contact surface(s) outsides of equipment
Location: Cook Line
Problem(s): Soiled
Correction(s): Keep clean.

10/28/2025		Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.		
------------	--	---	--	--

Observed the following areas throughout the facility in need of cleaning:

- 1) Soiled gaskets on upright two-door reach-in Traulsen cooler.
- 2) Fan guards inside produce and upstairs walk-in coolers have debris/dust accumulation.
- 3) Cook line equipment on the North wall is soiled with excessive dust (see photo).

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

Kitchen

Correct as soon as possible by cleaning the above nonfood-contact surfaces of equipment to sight and touch and maintaining clean at all times.

6-202.13 Core		Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device, shall not be located over a FOOD preparation area, and prevent contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.	01/26/26	
------------------	--	---	----------	--

Item(s): Insect control device(s)
Problem(s): Allows dead insects/insect parts to contaminate Clean Equipment Equipment
Correction(s): Move to eliminate potential contamination.

10/28/2025		Insect trap devices shall not be located above food prep areas or above storage areas where foods, clean utensils, equipment, linens and single-service items are located to protect them from contamination.		
------------	--	---	--	--

Observed insect trap device located above clean equipment in the kitchen (see photo).

Correct by relocating insect trap devices to have adequate separation from all food preparation areas, foods, clean utensils, linens, equipment and single-service items to protect them from potential contamination.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

Staff was able to answer all food safety-related questions.

Report was emailed to person in charge and Michigan Dining management team.

Person in charge (Name and Title)

Inspected By (Name and Title)



Nonda Mihas

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