

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.

UM Hospital Cafeteria
UM Hospital
1500 E. Medical Center Dr.
ZIP CODE NOT FOUND

SFE 5081 028958 12/2/2025 10:30:00 AM
Last Routine: 05/20/2025

Person In Charge (PIC): Thomas Sheppard

Establishment Phone: (734) 936-5100

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	Yes

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 12/02/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back Storage Room

5-205.11	(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf)	12/02/25
Priority Foundation	(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	

Item(s):	Handwashing sink(s)	12/02/2025
Location:	Salad Bar Area	12/02/2025
Problem(s):	Not accessible	
Correction(s):	Handwashing sinks are to be accessible for use at all times	

12/2/2025 A hand washing sink shall remain easily accessible at all times. In addition, hand washing sinks shall only be used for hand washing purposes.

Observed the handwashing sink in the salad bar back storage area with coffee grounds inside and additionally blocked by a rolling cart.

Corrected during routine inspection - Rolling cart was moved to make hand washing sink easily accessible.

Entire establishment

6-501.11	Chronic PHYSICAL FACILITIES shall be maintained in good repair.	03/02/26
Core		

Item(s):	Physical facilities
Problem(s):	In poor repair
Correction(s):	Repair/replace.

12/2/2025 Establishment shall be maintained in a state of good repair.

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

Observed the following items throughout the establishment that are in need of repair/replacement

1) B2 - Coved tiles have open seams, specifically on the left side of the walk-in freezer door inside the walk-in cooler (see attached photo). Replace coved tiles with similar stainless steel coving that is present throughout the walk-in cooler. In addition, floor tiles are chipped/crumbling, specifically in front of the walk-in freezer door inside the walk-in cooler (see attached photo). Repair chipped/crumbling floor tiles.

2) Production Kitchen - Main walk-in freezer has ice accumulation/buildup. In addition, ice is building up around the door, specifically at the seam lines inside the walk-in cooler (see attached photo). Coved tiles are also in need of replacement around the base of the walk-in freezer door that is located within the walk-in cooler.

3) Line 4 - Upright two-door reach-in cooler has torn gaskets. Replace torn gaskets on the upright two-door reach-in cooler.

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 03/02/26
Core (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures

Problem(s): Not clean

Correction(s): Keep clean

12/2/2025 Physical facilities shall be maintained clean to sight and touch.

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

1) Storage Rooms (located behind Automated Eats area) - This area is in need of cleaning/organization (see attached photo).

2) Dish Washing Area - There is excessive water buildup on the floor due to water dripping off stainless steel table (see attached photo). Large Champion dish machine has been removed that was previously adjacent to the stainless steel table.

3) B2 - Ceiling has debris/dust accumulation, specifically around the fan guards inside the walk-in cooler.

4) Coffee Station near Salad Bar - Rear access room of coffee area has dust and dried coffee accumulation underneath counter and near drain (see attached photo).

5) Coffee Station near Salad Bar - CoffeeMate creamer dispenser was observed to have excessive creamer located in drip tray (see attached photo).

6) Storage Room (located behind Salad Bar) - This area is in need of decluttering and organization (see attached photo). Observed a bag of trash located near a box of produce, and excessive equipment/carts preventing easy access in and out of the area and to the handwashing sink.

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

7) Storage Room (located to the right of walk-in coolers, near Allergy area) - Ice machine was observed to have visible dust and dirt near opening (see attached photo).

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Grill Kitchen

4-204.112 Core		(A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit. (B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical). (C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable. (D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf)	03/02/26	
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Item(s): Thermometer(s)

Problem(s): Not provided

Correction(s): Provide additional equipment to meet requirement above.

12/2/2025 An air thermometer shall be provided in an easily accessible/readable area for all cold-holding refrigeration units that are used to cold-hold potentially hazardous foods to ensure foods are being held at 41 °F or below.

Observed single-door undercounter fridge to the right of the cook line to have no thermometer or no thermometer that was easily-located.

Provide air thermometers for the above cold-holding units as soon as possible to ensure coolers are keeping potentially hazardous foods at 41 °F, and use probed food thermometer periodically to verify accuracy of air thermometer. In addition, place air thermometers in a location that is easy to find and read for employees to verify internal ambient air temperatures.

Line #3

3-305.11 Core		FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor, unless otherwise approved.	03/02/26	
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Item(s): Food item(s) in storage

Location: Pizza station

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Line #3

Problem(s): Exposed to dust, splash, or other contaminates Not covered

12/2/2025 Keep foods safe from splash, debris, and other potential sources of contamination by providing adequate separation.

Observed no splash guard present on the hand washing sink that is located directly adjacent to the side of the conveyor-style pizza oven where ready-to-eat pizza is located (see attached photo).

Correct by installing a splash guard on the hand washing sink located next to the conveyor-style pizza oven.

Production Area

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 12/02/25

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) equipment can openers 12/02/2025

Location: Prep area 12/02/2025

Problem(s): Soiled

Correction(s): Keep clean.

12/2/2025 Food-contact surfaces of equipment shall be maintained clean.

Main Preparation Area - Observed soiled can opener blade.

Addressed/corrected at the time of inspection - Can opener blade was taken to the 3-compartment sink area to be washed, rinsed, and sanitized.

Salad Bar

3-501.18 **Chronic** A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: 12/02/25

Priority (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)
(2) Is in a container or PACKAGE that does not bear a date or day; (P) or
(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)

Item(s): Ready to eat, potentially hazardous food(s) 12/02/2025

Location: Salad Bar Area 2-compartment sink 12/02/2025

Problem(s): Beyond consume by date

Correction(s): Discard.

12/2/2025 Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

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Salad Bar

Observed ranch dressing (dated 12/1) and bacon bits (dated 11/21) beyond the listed expiration date inside 2-door reach-in fridge behind salad bar.

Corrected during inspection by staff discarding products found to be beyond expiration date.

Storage Room

4-903.11 Core	Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.	03/02/26
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Item(s): Laundered linen(s)

Problem(s): Stored on floor or less than 6 inches above floor

Correction(s): Store at least 6 inches above the floor.

12/2/2025 Clean, laundered linens shall be stored at least 6 inches off the ground to protect them from splash, debris, and other contaminants.

Observed clean, laundered bags of linens being stored directly on the floor inside storage room located behind Automated Eats area (see attached photo).

Correct by storing clean, laundered linens at least 6 inches off the ground to protect them from sources of contamination.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

Priority/priority foundation violations were addressed/corrected during the routine inspection, therefore no additional follow up is needed at this time.

Report emailed to person in charge and Aramark 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.