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.

FOOD ESTABLISHMENT INSPECTION REPORT

Martha Cook Dining
Martha Cook
906 S. University
Ann Arbor, MI 48109

SFE 5081 029134 04/04/2022 1:00:00 PM Last Routine: 10/13/2021

Martha Cook
Person In Charge (PIC): Allie Young

Establishment Phone: (734) 763-2085

Manager Certified: Yes
License Posted: Yes
Antichoking Poster: Yes
CO2 Tanks Secured: N/A

Inspection Type: Routine Inspection

This Facility was inspected by Nonda Mihhas, a representative from University of Michigan, on 04/04/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

4-602.13 Repeat NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

04/04/2022 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

1) Kitchen Walk-in Cooler - Fan guards have clinging dust and debris accumulation

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

5-205.15 Core A PLUMBING SYSTEM shall be:
(A) Repaired according to LAW; (P) and
(B) Maintained in good repair.

Item(s): Plumbing system water line(s)
Problem(s): Not maintained
Correction(s): Maintain in good repair

04/04/2022 The plumbing system shall be maintained in a state of good repair.

Kitchen - Observed leaking drain line at left compartment of 2-compartment sink.
Kitchen

In addition, there is an intermittent leak coming from the ceiling (located near combination oven). According to PIC, this leak is coming from a shower in the residence hall (see attached photo).

Correct as soon as possible by repairing.

6-501.12 Repeat (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
(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 floors

04/04/2022

Physical facilities shall be maintained clean to sight and touch.

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

1) Kitchen - Observed layer of clinging dust and debris, specifically on preparation table surfaces and pillar near warewash area, that is coming from makeup air (see attached photo)

2) Kitchen Walk-in Cooler - Observed dried food residue and food debris on the floor

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

Closing Comments:

All core violations shall be addressed as soon as possible, which will be reinspected at the next routine inspection.

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)

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