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

INSPECTION TYPE:
Routine Inspection

Schedule
Correct By
Corrected

Violation
Category
Repeat
Violation Description/Remarks/Correction Schedule

Manager Certified
Yes

License Posted
Yes

Antichoking Poster
No

CO2 Tanks Secured
N/A

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.

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.