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.

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 05/03/2022 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):** With accumulation of debris
  - **Correction(s):** Keep clean.

  **05/03/2022**
  - 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) Cupboard door ledges have debris accumulation
    - 2) Interior cavity of microwave is soiled with food debris
    - 3) Interior cavity of oven is soiled with charred food and grease 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.

**Closing Comments:**

All core violations shall be addressed as soon as possible, which will be reinspected at the next routine inspection.
<table>
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<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
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<td></td>
<td>Silver Club Memory Programs</td>
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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/](http://ehs.umich.edu/campus-life-safety/food-safety/inspections/)

Person in charge (Name and Title)

[Signature]

Inspected By (Name and Title)

[Signature]

Nonda Miheso

This signature does not imply agreement or disagreement with any violation noted.
3-TEMP THERMOLABEL®

Square turns black as temperature is reached

160°F  71°C
170°F  77°C
180°F  82°C

TL3-160