

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 Bakery
Mary Markley Hall
1503 Washington Heights
Ann Arbor, MI 48109

SFE 5081 072234 04/15/2022 10:00:00 AM
Last Routine: 10/11/2021

Person In Charge (PIC): Jordan Zechman

Establishment Phone: (734) 647-2625

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
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This Facility was inspected by Nonda Mihos, a representative from University of Michigan, on 04/15/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

6-501.113 Core	Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be: (A) Stored so they do not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES; and (B) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.	04/15/22
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Item(s):	Maintenance tool storage brooms	04/15/2022
Problem(s):	Unorganized	04/15/2022
Correction(s):	Store in an orderly manner.	

04/15/2022	Maintenance tools shall be stored in an organized manner that is away from all foods, clean equipment, utensils, linens, and single-service items. Kitchen - Observed several brooms and dustpans jumbled near hand washing sink. Store maintenance tools separately in designated areas that are away from any food, clean equipment, utensils, linens, and single-service items. In addition, store maintenance tools in an organized manner. CORRECTED - Maintenance tools were moved from the kitchen to warewashing area and stored in an organized manner.	
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Walk-in Cooler

4-602.13 Core	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	10/01/22
Item(s):	Nonfood contact surface(s)	
Problem(s):	With accumulation of debris	

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

Correction(s): Keep clean.

04/15/2022 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.

Finished Product Walk-in Cooler - Fan guards have debris/dust accumulation.

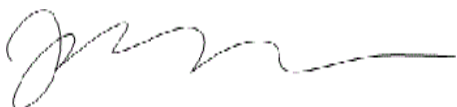
Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

Closing Comments:

Remaining core violation shall be addressed/corrected 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)



Nonda Mihas

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