

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.

Mary Markley Dining Mary Markley Hall 1503 Washington Heights Ann Arbor, MI 48109 Person In Charge (PIC): Jim Monahan	SFE 5081 029145	11/3/2022 10:30:00 AM Last Routine: 4/15/2022
Establishment Phone: (734) 764-1151		

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	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 11/3/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

4-501.11	Repeat	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	04/01/23
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Item(s): equipment
Problem(s): In poor repair

11/3/2022 Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

1) Dish Machine - Dish machine is not operational. Compostable single-use items are being used throughout the dining hall until repair/replacement, which is scheduled to be installed over the Christmas/New Year holiday break after the fall 2022 semester has ended.

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

Kitchen

3-501.16	Priority	Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	11/03/22
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Item(s): Cold food item(s) 11/3/2022
Location: Prep area 11/3/2022
Problem(s): Stored above 41 degrees F
Correction(s): Store below 41 degrees F.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Kitchen

11/3/2022 Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Observed the cold well for the build your own burger station holding potentially hazardous foods, sliced tomato and cut leafy greens, at 60 degrees F. The employees stated that the cold well had not been turned on in order to get down to the correct temperature at the proper point in the morning, causing the cold well to not be able to hold temperature at that time.

CORRECTED DURING ROUTINE INPSECTION - The employees discarded the out of temperature potentially hazardous foods and planned to turn on the cold well prior to use to allow the equipment to reach the proper temperature in the future.

3-501.18 Priority	A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (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)	11/03/22
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Item(s):	Ready to eat, potentially hazardous food(s)	11/3/2022
Location:	2-compartment sink	11/3/2022
Problem(s):	Beyond consume by date	
Correction(s):	Discard.	

11/3/2022 Potentially hazardous foods shall be discarded if they are beyond seven days from preparation date.

Kitchen - Observed multiple potentially hazardous in-house prepared foods (i.e. BBQ pulled chicken inside leftovers walk-in cooler and bean and onion salad inside produce walk-in cooler) that was date marked 10/27/2022-11/2/2022, which is beyond seven days from preparation date.

Correct immediately by discarding any potentially hazardous foods that are beyond seven days from preparation date and keep up with proper date marking techniques.

CORRECTED DURING ROUTINE INSPECTION - Maria discarded BBQ pulled chicken and bean and onion salad.

4-501.110 Priority Foundation	(A) The temperature of the wash solution in spray type warewashers that use hot water to SANITIZERS may not be less than: (1) For a stationary rack, single temperature machine, 74°C (165°F);(Pf) (2) For a stationary rack, dual temperature machine, 66°C (150°F); (Pf) (3) For a single tank, conveyor, dual temperature machine, 71°C (160°F);(Pf) or (4) For a multitank, conveyor, multitemperature machine, 66°C (150°F).(Pf) (B) The temperature of the wash solution in spray-type warewashers that use chemicals to SANITIZE may not be less than 49°C (120°F). (Pf)	12/02/22
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Item(s):	Dish machine wash solution temperature
Location:	pots & pans washer

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Kitchen

Problem(s): Less than 150 degrees F For hot water sanitizing machine Stationary rack, dual temperature

11/3/2022 Wash solution temperature must reach minimum of 150 degrees F for a stationary rack, dual temperature machine.

Pots and Pans Area - Observed wash solution temperature ranging between 140-145 degrees F on Hobart machine. Establishment is getting new pots and pans machine, which is slated to be installed over the Thanksgiving holiday break. Cut/specification sheet has been requested.

Correct immediately by adjusting/repairing warewash machine to achieve wash solution temperature of at least 150 degrees F. In the meantime, pots and pans can be ran through Hobart machine, however must go through a manual sanitizing step at the 3-compartment sink after being washed and rinsed.

4-601.11 Priority Foundation	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.	11/03/22
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Item(s): Food-contact surface(s) 11/3/2022
Problem(s): Soiled 11/3/2022
Correction(s): Keep clean.

11/3/2022 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.
 Observed the electric can opener on the other side of the pizza oven soiled with an accumulation of food debris.
 Correct immediately by cleaning food-contact surfaces of equipment and utensils to sight and touch.
 CORRECTED DURING ROUTINE INSPECTION - Employee cleaned and sanitized the can opener.

4-602.13 Core	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	04/01/23
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Item(s): Nonfood contact surface(s)
Location: Walk-in cooler
Problem(s): With accumulation of debris
Correction(s): Keep clean.

11/3/2022 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:

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Kitchen

1) Kitchen - Leftovers walk-in cooler fan guards have debris accumulation, which is a potential source of contamination.

2) Kitchen - The tops and sides of the ovens in the cook line have a buildup of dust and food debris.

3) Kitchen - The grill to the left of the ovens in the kitchen has a buildup of food debris on the lower shelf and sides.

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:

New Jackson dish machine has been ordered and is slated to be installed over the Christmas/New Year holiday break after the fall 2022 semester has ended. Cut/specification sheet has been requested.

Priority foundation item shall be addressed/corrected immediately, which will be reinspected upon follow up. Remaining core items 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)



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

Nonda Mihas