

## 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): Holly Downey**

**SFE 5081 029145 11/16/2022 10:00 am**

**Establishment Phone: (734) 764-1151**

**INSPECTION TYPE:**

Follow Up Critical

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

3-501.16 Kitchen Kitchen		<p>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)</p> <p><b>Item(s):</b> Cold food item(s) <b>Location:</b> Prep area <b>Problem(s):</b> Stored above 41 degrees F <b>Correction(s):</b> Store below 41 degrees F.</p>	11/03/22	11/03/22
	11/3/2022	<p>Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.</p> <p>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.</p> <p>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.</p>		
3-501.18 Kitchen Kitchen		<p>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)</p> <p><b>Item(s):</b> Ready to eat, potentially hazardous food(s) <b>Location:</b> 2-compartment sink <b>Problem(s):</b> Beyond consume by date <b>Correction(s):</b> Discard.</p>	11/03/22	11/03/22

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
11/3/2022		<p>Potentially hazardous foods shall be discarded if they are beyond seven days from preparation date.</p> <p>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.</p> <p>Correct immediately by discarding any potentially hazardous foods that are beyond seven days from preparation date and keep up with proper date marking techniques.</p> <p>CORRECTED DURING ROUTINE INSPECTION - Maria discarded BBQ pulled chicken and bean and onion salad.</p>		
4-501.110 Kitchen Kitchen		<p>(A) The temperature of the wash solution in spray type warewashers that use hot water to SANITIZERS may not be less than:</p> <p>(1) For a stationary rack, single temperature machine, 74°C (165°F);(Pf)</p> <p>(2) For a stationary rack, dual temperature machine, 66°C (150°F); (Pf)</p> <p>(3) For a single tank, conveyor, dual temperature machine, 71°C (160°F);(Pf) or</p> <p>(4) For a multitank, conveyor, multitemperature machine, 66°C (150°F).(Pf)</p> <p>(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)</p> <p><b>Item(s):</b> Dish machine wash solution temperature</p> <p><b>Location:</b> pots &amp; pans washer</p> <p><b>Problem(s):</b> Less than 150 degrees F For hot water sanitizing machine Stationary rack, dual temperature Stationary rack, dual temperature</p>	12/02/22	11/16/22  11/16/2022 11/16/2022
11/3/2022		<p>Wash solution temperature must reach minimum of 150 degrees F for a stationary rack, dual temperature machine.</p> <p>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.</p> <p>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.</p>		
11/16/2022		<p>CORRECTED - Wash temperature is greater than 150 degrees F as evidenced by heat-sensitive tape on pots and pans machine.</p>		
4-601.11 Kitchen Kitchen		<p>(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)</p> <p>(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.</p> <p>(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</p> <p><b>Item(s):</b> Food-contact surface(s)</p> <p><b>Problem(s):</b> Soiled</p> <p><b>Correction(s):</b> Keep clean.</p>	11/13/22	11/03/22  11/03/2022 11/03/2022
11/3/2022		<p>Food-contact surfaces of equipment and utensils shall be clean to sight and touch.</p>		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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.

**Closing Comments:**

All priority/priority foundation items have been addressed/corrected. Remaining core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

Person in charge (Name and Title)

Inspected By (Name and Title)

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

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Nonda Mihos