University of Michigan
EH&S
Ann Arbor, MI 48109-1010
(734)647-1142

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 **SFE 5081 351935 7/12/2023 11:00:00 AM**
NCRC (Building 18, Room G011) **Last Routine: 07/12/2023**
2800 Plymouth Rd
ZIP CODE NOT FOUND
Person In Charge (PIC): Maryellen Tracy **Establishment Phone:**

INSPECTION TYPE:
Routine Inspection

Manager Certified	N/A
License Posted	Yes
Antichoking Poster	No
CO2 Tanks Secured	N/A

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

This Facility was inspected by David Peters, a representative from University of Michigan, on 07/12/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Catering Room

4-903.11 Core — Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location. — 07/01/24

Item(s): Clean equipment/utensil(s)
Location: ice machine
Problem(s): Exposed to dust, splash, or other contaminates
Correction(s): Store in protected manner.

7/12/2023 Clean utensils, equipment and single-service items shall be protected from splash, debris, and other contaminants.

Observed ice scoop is stored on top of the ice machine where it is potentially exposed to splash, debris, dust, and other contaminants.

Correct as soon as possible by storing ice scoop on a hook either on the side of the ice machine or nearby to protect the ice scoop from potential sources of contamination (e.g. splash, debris, dust, etc.).

Closing Comments:

PIC was not present for the routine inspection, therefore no signature obtained and report was emailed to PIC on 7/14/2023.

Hot box was observed on and empty at the time of the routine inspection, which was turned off. EHS recommends posting signage to remind caterers/vendors to turn off the hot box unit after use.

Core item 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/

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

Person in charge (Name and Title)

Inspected By (Name and Title)

David Peters

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