

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.

Pierpont Commons Catering
Pierpont Commons
2101 Bonisteel Blvd.

SFE 5081 050977 3/7/2023 1:00:07 PM
Last Routine: 09/26/2022

ZIP CODE NOT FOUND

Person In Charge (PIC): Lindsay Sullivan

Establishment Phone: (734) 764-2142

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 Mihas, a representative from University of Michigan, on 03/07/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dry Goods Storage Room

6-403.11	(A) Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination.	03/07/23
Core	(B) Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES can not occur.	

Item(s):	Break area(s)	03/07/2023
Location:	Utensil drawer	03/07/2023
Problem(s):	Contaminates	
Correction(s):	Relocate to an designated area that does not contaminate items or surfaces.	

3/7/2023	Employee beverages shall be stored in a designated area that prevents contamination of equipment, food, single-service items, utensils and linens.	
	Observed an employee beverage bottle laying in a container of utensils.	
	Correct as soon as possible by using lids on employee beverages and relocating beverages to be stored in a designated area away from equipment, food, single-service items, utensils and linens to prevent contamination.	

Walk in Freezer

4-501.11	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	06/05/23
Core		

Item(s):	equipment
Problem(s):	In poor repair
Correction(s):	Repair/replace.

3/7/2023	Equipment must be maintained in a state of good repair.	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Walk in Freezer

Observed an accumulation of ice buildup on the floor of the walk in freezer.

Corrected as soon as possible by repairing the walk in freezer and maintaining a state of good repair at all times.

Closing Comments:

No priority or priority foundation violations were observed at the time of the 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.