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.

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 4/3/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
</tr>
</thead>
<tbody>
<tr>
<td>Core</td>
<td></td>
<td>Core violations require immediate attention.</td>
</tr>
</tbody>
</table>

| Category | Core | 6-101.11 | Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:  
(1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;  
(2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and  
(3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods. |
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Correct</td>
<td></td>
<td>4/3/2023</td>
<td>The physical facilities shall be made from materials that are smooth, durable, and easily cleanable.</td>
</tr>
<tr>
<td>Corrected</td>
<td></td>
<td></td>
<td>Correct as soon as possible by repairing/replacing floor with materials that are smooth, durable and easily cleanable.</td>
</tr>
</tbody>
</table>

| Category | Core | 6-305.11 | (A) Dressing rooms or dressing areas shall be designated if EMPLOYEES routinely change their clothes in the establishment.  
(B) Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions. |
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Correct</td>
<td></td>
<td>4/3/2023</td>
<td>Designated area within the facility shall be dedicated/provided and used for the storage of employee's personal belongings to prevent contamination of foods, clean equipment, single-service items, utensils, and linens.</td>
</tr>
<tr>
<td>Corrected</td>
<td></td>
<td></td>
<td>Correct as soon as possible by storing employee's personal belongings in a designated area.</td>
</tr>
</tbody>
</table>
Dry Goods Storage Room
away from all foods, clean equipment, single-service items, utensils, and linens.

Walk in Freezer

EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

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

Walk-in freezer door has excessive ice accumulation at entrance (on walk-in cooler side). Gaskets need to be replaced and seams need to be recaulked. Entire door may need replacement if issue persists.

Correct as soon as possible by repairing the above equipment item throughout the facility.

Closing Comments:
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