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.

**FOOD ESTABLISHMENT INSPECTION REPORT**

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

Martha Cook Dining
Martha Cook
906 S. University

Person In Charge (PIC): Allie Cooper

**FOOD ESTABLISHMENT INSPECTION REPORT**

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Person In Charge (PIC): Allie Cooper

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 04/13/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Basement kitchen**

4-602.13 Core

NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

**Item(s):** Nonfood contact surface(s)

**Problem(s):** Soiled

**Correction(s):** Keep clean.

4/13/2023

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 encrusted food debris on countertop mixer splash guard.

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.

6-501.11 Core

PHYSICAL FACILITIES shall be maintained in good repair.

**Item(s):** Physical facilities

**Problem(s):** In poor repair

**Correction(s):** Repair/replace.

4/13/2023

Establishment shall be maintained in a state of good repair.

Observed standing water in areas of the kitchen along wall near ice machine and underneath 3-compartment sink.

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

**Closing Comments:**
All 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)

[Signature]  [Signature]

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

Nonda Mihas