

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.

Martha Cook Dining **SFE 5081 029134 4/13/2023 10:00:00 AM**
Martha Cook **Last Routine: 10/10/2022**
906 S. University
ZIP CODE NOT FOUND
Person In Charge (PIC): Allie Cooper **Establishment Phone: (734) 763-2085**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	Yes
	CO2 Tanks Secured	Yes

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 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	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	10/01/23
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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.	
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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	PHYSICAL FACILITIES shall be maintained in good repair.	10/01/23
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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.	
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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:

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



Nonda Mihas

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