

## 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.

<b>Mary Markley Dining</b> <b>Mary Markley Hall</b> <b>1503 Washington Heights</b> <b>Ann Arbor, MI 48109</b> <b>Person In Charge (PIC): Holly Downey</b>	<b>SFE 5081 029145 4/17/2023 11:10:15 PM</b> <b>Last Routine: 11/3/2022</b>  <b>Establishment Phone: (734) 764-1151</b>
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<b>INSPECTION TYPE:</b> Routine Inspection	Manager Certified                    Yes License Posted                        Yes Antichoking Poster                Yes CO2 Tanks Secured                Yes
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by David Peters, a representative from University of Michigan, on 4/17/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Beverage Station**

4-601.11	Chronic	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.	04/17/23
<b>Item(s):</b> Food-contact surface(s) <b>Location:</b> milk cooler(s) Scissors <b>Problem(s):</b> Soiled <b>Correction(s):</b> Keep clean.			

4/17/2023      Equipment food-contact surfaces and utensils shall be clean to sight and touch.

Observed scissors that are used for the milk bags in the milk dispenser soiled with an accumulation of milk residue.

Correct as soon as possible by cleaning the scissors mentioned above and maintaining clean to sight and touch at all times.

**Pizza Prep Area**

4-501.11	Chronic	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	07/16/23
<b>Item(s):</b> Equipment components doors <b>Location:</b> reach-in cooler door			

4/17/2023      Observed the backside door missing the latching handle of the double-sided 6-door reach-in cooler on the pizza prep line not forming a tight seal with the applied foil tape. The broken and removed handle for the door cannot be fixed due to the age of this equipment, so the door has

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**Pizza Prep Area**

been effectively abandoned-in-place by applying the foil tape around the perimeter edges of the door to (permanently) seal the door shut. however, the tape has cracked/split around the edges and door does not form a tight seal to prevent cold air from potentially escaping. Note: All the food items held in this cooler were found at less than 41 degrees at the time of the inspection.

Place a work order to better tightly seal this door and apply new foil tape around the perimeter of the door. The chef stated he would place a work order (FIXIT) asap.

**Closing Comments:**

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)



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

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David Peters