

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.

Michigan Bakery at Mary Markley
Mary Markley Hall
1503 Washington Heights
Ann Arbor, MI 48109
Person In Charge (PIC):

SFE 5081 072234 4/17/2023 10:10:40 AM
Last Routine: 11/3/2022

Establishment Phone: (734) 647-2625

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 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.

Bake shop

4-602.13	Chronic	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	07/16/23
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Item(s): Nonfood contact surface(s)
Location: Fan, Fan Blades & Guard
Problem(s): With accumulation of debris
Correction(s): Keep clean.

4/17/2023 Nonfood-contact surfaces of equipment shall be clean to sight and touch at all times.

Observed a fan in the main kitchen area near the ovens being used to cool a rack of cheesecakes. The fan gaurd was observed to have a buildup of dust.

Correct as soon as possible by cleaning the fan gaurd and keeping clean to sight and touch at all times.

6-501.12	Core	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	07/16/23
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Item(s): Physical facilities/structures
Location: Walk-in cooler floor
Problem(s): With accumulation of debris
Correction(s): Keep clean.

4/17/2023 Physical facilites shall be maintained clean to sight and touch at all times.

Observed the floor beneath the shelves of the walk in cooler and freezer outside of the main kitchen with an accumulation of debris.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Bake shop

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

Closing Comments:

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



David Peters

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