

## 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.

**Mary Markley Dining**  
**Mary Markley Hall**  
**1503 Washington Heights**  
**Ann Arbor, MI 48109**  
**Person In Charge (PIC):**

**SFE 5081 029145 4/21/2023 02:47 pm**

**Establishment Phone: (734) 764-1151**

INSPECTION TYPE:

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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### UnCorrected

4-501.11		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. Pizza Prep Area	07/16/23	
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**Item(s):** Equipment components doors  
**Location:** 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 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.

### Corrected

4-601.11		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) Beverage Station (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.	04/27/23	04/21/23
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**Item(s):** Food-contact surface(s)  
**Location:** milk cooler(s) Scissors  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

4/21/2023  
4/21/2023

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.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Correct as soon as possible by cleaning the scissors mentioned above and maintaining clean to sight and touch at all times.

4/21/2023		CORRECTED: The scissors used to cut the milk bags were cleaned and sanitized. The scissors were also relocated to be stored near a prep sink with a sanitizer dispenser for convenient washing and sanitizing.		
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**Closing Comments:**

Person in charge (Name and Title)



Inspected By (Name and Title)



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

David Peters