

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.

Munger Catering
Munger Graduate Residence
540 Thompson St.

SFE 5081 081854 4/24/2023 10:33:19 AM
Last Routine: 10/24/2022

ZIP CODE NOT FOUND

Person In Charge (PIC): Devon Janks

Establishment Phone: (734) 972-9437

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	N/A
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 4/24/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

4-602.11 Priority	<p>(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: (1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P) (2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P) (3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P) (4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and (5) At any time during the operation when contamination may have occurred. (P) (B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board. (C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P) (D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned: (1) At any time when contamination may have occurred; (2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles; (3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and (4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean</p>	04/24/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Kitchen

grinders, and water vending EQUIPMENT:
 (a) At a frequency specified by the manufacturer, or
 (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

Item(s): Food-contact surface(s) used for nonpotentially hazardous food(s)
Location: ice machine
Problem(s): Not cleaned when contaminated
Correction(s): Clean properly when contaminated.

4/24/2023 Surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned at a frequency specified by the manufacturer or at a frequency necessary to preclude accumulation of soil or mold.

Observed the ice machine with spots of mold on the front, white guard within the machine.

Correct as soon as possible by cleaning the ice machine and maintaining clean at all times.

5-205.15 **Repeat** A PLUMBING SYSTEM shall be: 04/24/23
 Priority (A) Repaired according to LAW; (P) and
 (B) Maintained in good repair.

Item(s): Plumbing system water line(s)
Location: hand wash sink(s)
Problem(s): Not maintained
Correction(s): Maintain in good repair

4/24/2023 Hand washing sinks shall be maintained in a state of good repair.

Hand washing sink nearer to the serving area is not operational. The motion sensor does not operate the water as designed.

Correct as soon as possible by repairing hand washing sink near dish machine to provide hot water of at least 100 degrees F and cold water.

4-501.11 EQUIPMENT shall be maintained in a state of repair and condition that meets the 07/23/23
 Core requirements of the code.

Item(s): equipment
Location: 2 door reach in refrigerator
Problem(s): In poor repair
Correction(s): Repair/replace.

4/24/2023 Equipment shall be maintained in a state of good repair.

Observed the gasket on the lower side of the door to the reach in cooler with the gasket torn or peeling.

Correct as soon as possible by repairing or replacing the above mentioned gasket.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Closing Comments:

All priority/priority foundation items shall be addressed/corrected immediately, which will be followed up on. 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)



David Peters

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