

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.

Schembechler Hall Commons Kitchen
Schembechler Hall
1200 S. State St.

SFE 5081 079768 6/22/2023 11:00 am

ZIP CODE NOT FOUND

Person In Charge (PIC): Courtney Battle

Establishment Phone: (734) 647-7482

INSPECTION TYPE:

Follow Up Critical

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 Self-Service Are requirements of the code. Self-Service Are:	12/01/23	
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Corrected

4-302.14		A test kit or other device that accurately measures the concentration in mg/L of Dishwashing Ar SANITIZING solutions shall be provided. (Pf) Dishwashing Are	06/22/23	06/22/23
		Item(s): Sanitizer test kit chlorine		06/22/2023
		Location: dish machine(s)		06/22/2023
		Problem(s): Not provided		
		Correction(s): Provide.		

6/22/2023

CORRECTED - Facility has chlorine test strips to ensure appropriate chlorine residual concentration (i.e. 50-100 ppm) at dish machine.

4-601.11		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to Self-Service Are sight and touch. (Pf) Self-Service Are: (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.	09/13/23	06/22/23
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		Item(s): Non-food contact surface(s)		06/22/2023
		Problem(s): Soiled		06/22/2023
		Correction(s): Keep clean.		

6/22/2023

CORRECTED - Interior of one-door undercounter cold-holding unit (located at omelette station) was cleaned to sight and touch.

Closing Comments:

Priority foundation 4-302.14 has been addressed/corrected. Remaining core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)

Courtney Battle

Inspected By (Name and Title)

N. Miha, MSES

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

Nonda Mihas