

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 League Catering
Michigan League
911 N. University
ZIP CODE NOT FOUND
Person In Charge (PIC): Durjon Morris

SFE 5081 029133 9/8/2023 10:00:00 AM
Last Routine: 3/9/2023

Establishment Phone: (734) 764-7536

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	Yes

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 9/8/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

6-501.11	Chronic PHYSICAL FACILITIES shall be maintained in good repair.	03/01/24
Core		

Item(s): Physical facilities
Problem(s): In poor repair
Correction(s): Repair/replace.

9/8/2023 Establishment shall be maintained in a state of good repair.

Observed the following items throughout the establishment that are in need of repair/replacement

- 1) Cover needed for exposed ceiling fan motor in hallway off dock area (see attached photo).
- 2) Several broken tiles were observed throughout kitchen area.

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

Main Kitchen

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	09/18/23
Priority Foundation		

(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.

Item(s): Food-contact surface(s) equipment mixer
Problem(s): Soiled
Correction(s): Keep clean.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Main Kitchen

9/8/2023 Food-contact surfaces of equipment shall be maintained clean to sight and touch at all times.

Observed large Hobart mixer cage guard and shield is soiled with excessive amount of encrusted food debris.

Correct immediately by cleaning the above food-contact surface to sight and touch and maintain clean at all times.

6-101.11 Core Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: 03/01/24

(1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;

(2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and

(3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods.

Problem(s): Not smooth
Correction(s): Repair/replace to be smooth.

9/8/2023 The physical facilities shall be made from materials that are smooth, durable, and easily cleanable.

Observed walls throughout kitchen, specifically above ventilation hood along main cook lines, are not smooth nor easily cleanable due to recent water damage (see attached photos). EHS was on site for this issue on 06/20/2023.

Correct as soon as possible by repairing/replacing walls with materials that are smooth, durable and easily cleanable.

Storage Room

6-303.11 Core Light of the proper intensity shall be provided as specified. 03/01/24

Item(s): Lighting intensity at work levels
Correction(s): Provide air gap that is twice the diameter of the drain line and no less than 1 inch.

9/8/2023 Additional lighting needed in storage room (located off dock area).

Walk in Cooler

4-501.11 Core EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 03/01/24

Item(s): equipment
Problem(s): In poor repair Open seams
Correction(s): Repair/replace.

9/8/2023 Equipment shall be maintained in a state of good repair.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Walk in Cooler

The following equipment items throughout the facility are in need of repair:

1) Walk-in cooler (#5R) and freezer (#6F) - Stainless steel has open seams, specifically along interior wall of walk-in cooler that is adjacent to walk-in freezer. In addition, condensate and ice buildup is evident along open seams inside walk-in cooler and walk-in freezer. Due to the above along with mold-like accumulation inside walk-in cooler, decision was made to contact HVAC. John Weak (HVAC) advised that walk-in freezer gets shut down for repairs to be made. In the meantime, foods inside walk-in freezer may be moved to downstairs walk-in freezer.

2) Walk-in cooler (#5R) seal is failing/peeling.

3) Hobart scale and corrosion control casing (located in back corner preparation area near chemical dispensing unit) is cracked and leaking water when in use.

Correct as soon as possible by repairing the above equipment items throughout the facility.

Walk-in Cooler

6-501.12 Core	Chronic (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.	03/01/24
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Item(s): Physical facilities/structures walls

Problem(s): Soiled

Correction(s): Keep clean.

9/8/2023 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Walk-in cooler #5R has mold-like growth on interior walls (see attached photos). Any exposed foods were discarded, and all foods were removed from the walk-in cooler at the time of routine inspection. Oxivir was used to disinfect walls. I advised PIC to keep foods inside walk-in cooler covered/protected from potential contamination, and to keep interior of walk-in cooler clean to sight and touch until appropriate repairs can be made (see 4-501.11 for more details).

2) Trough drain that receives discharge from tilt skillets and steam kettles is soiled with excessive food debris.

3) Interior of basement walk-in freezer has excessive ice accumulation.

Warewash Area

4-501.112 Priority Foundation	In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 194 F, or less than 165 F for stationary rack machines or 180 F for all other machines to assure proper sanitizing of utensils. (Pf)	09/18/23
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Location: dish machine(s)

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Warewash Area

9/8/2023 Heat sensitive sticker did not indicate color change after four passes through dish machine.

Correct immediately by repairing dish machine. In the meantime, dishware may be ran through the machine to wash and rinse, however must go through final sanitizing step utilizing the sanitizing well at the 3-compartment sink.

Closing Comments:

HVAC was consulted and arrived on scene during routine inspection.

Priority/priority foundation items will be followed up on with 7-10 days. Core items will be followed up on 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)



Nonda Mihas

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