

## 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** **SFE 5081 029145 10/13/2023 11:30:00 AM**  
**Mary Markley Hall** **Last Routine: 04/17/2023**  
**1503 Washington Heights**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Sanjay Chowdhury** **Establishment Phone: (734) 764-1151**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	Yes
	CO2 Tanks Secured	Yes

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/13/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Bagel prep area

3-501.16	<b>Chronic</b>	Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	10/13/23
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<b>Item(s):</b>	Cold food item(s)	10/13/2023
<b>Problem(s):</b>	Stored above 41 degrees F	10/13/2023
<b>Correction(s):</b>	Store below 41 degrees F.	

10/13/2023 Potentially hazardous foods (PHF)/time and temperature-controlled foods for safety (TCS) being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Bagel Preparation Area - Cream cheese and whipped butter are at 55 degrees F. Ice has melted in the containers underneath and containers are stored directly next to panini presses that are emitting heat.

Correct immediately by keeping PHS/TCS that are to be held cold at 41 degrees F or below at all times.

**CORRECTED DURING ROUTINE INSPECTION** - Cream cheese and butter was discarded and swapped out with fresh container. In addition, ice was refilled, and the decision was made to move cream cheese and butter to a location that is farther way from additional heat source (i.e. panini presses).

### Dishwashing Area

6-301.14	A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.	04/01/24
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Dishwashing Area**

**Item(s):** Handwashing signage  
**Problem(s):** Not provided At hand sink  
**Correction(s):** Provide

10/13/2023 Each hand washing sink shall be provided with a sign that reminds employees to wash their hands.  
Warewashing Room - Observed no hand washing sign at the hand washing sink.  
Correct as soon as possible by providing a hand washing sign to the above hand washing sink to encourage/promote employee hand washing.

**Production Area**

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 04/01/24  
Core (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

**Item(s):** Physical facilities/structures ceiling  
**Problem(s):** With accumulation of debris  
**Correction(s):** Keep clean.

10/13/2023 Physical facilities shall be maintained clean to sight and touch.  
Ceilling, specifically around makeup air vents, have excessive clinging debris/dust accumulation.  
Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

**Storage Room**

4-903.11 Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE 10/13/23  
Core and SINGLE-USE ARTICLES shall be stored in an approved manner and location.

**Item(s):** Single-service/single-use article(s) 10/13/2023  
**Problem(s):** Stored on floor or less than 6 inches above floor 10/13/2023  
**Correction(s):** Store at least 6 inches above the floor.

10/13/2023 Clean utensils, equipment and single-service items shall be stored at least 6 inches off the ground to protect them from splash, debris, and other contaminants.  
Bags of wiping cloths were being stored directly on the ground next to pest abatement box.  
Correct as soon as possible by storing clean utensils, equipment and boxes of single-service items at least 6 inches off the floor to protect them from splash, debris, and other contaminants.  
CORRECTED DURING ROUTINE INSPECTION - Bags of wiping cloths were moved to be stored away from potential contaminants.

**Closing Comments:**

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Due to fall break, dining hall will be closed starting at 2:00 pm today, and will reopen for dinner on Tuesday, 10/17/2023.

Priority violation was addressed/corrected during the routine inspection, therefore no additional follow up is warranted at this time. Remaining core violations 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)



Nonda Mihas

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