

## 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** **SFE 5081 081854 10/25/2023 10:00:00 AM**  
**Munger Graduate Residence** **Last Routine: 4/24/2023**  
**540 Thompson St.**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Devon Janks** **Establishment Phone: (734) 972-9437**

INSPECTION TYPE: Routine Inspection	Manager Certified License Posted Antichoking Poster CO2 Tanks Secured	Yes Yes Yes N/A
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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 10/25/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Catering Kitchen

5-202.12 Core	(A) A handwashing sink shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. (Pf) (B) A steam mixing valve may not be used at a handwashing sink. (C) A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet. (D) An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.	04/01/24
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**Item(s):** Handwashing facility  
**Location:** hand wash sink(s)  
**Problem(s):** Runs for less than 15 seconds without need for reactivation Self-closing faucet  
**Correction(s):** Repair/replace so that it runs for at least 15 seconds without need to reactivate.

10/25/2023	Battery for automatic sensor at hand washing sink (located near dish machine) is dead. Hand washing sink still has running cold and hot water.
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Correct as soon as possible by replacing the hand washing sink battery or replacing hand washing sink with manual on/off functionality to provide water for at least 15 seconds before need for reactivation.

### Closing Comments:

According to PIC, kitchen has not been used in approximately two years.

Core violation shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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