

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.

Martha Cook Dining
Martha Cook
906 S. University
ZIP CODE NOT FOUND

SFE 5081 029134 10/9/2023 11:00:00 AM
Last Routine: 4/13/2023

Person In Charge (PIC): Holly Clay

Establishment Phone: (734) 763-2085

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 10/9/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

5-205.15	Chronic	A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; (P) and (B) Maintained in good repair.	04/01/24
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Item(s): Plumbing system
Problem(s): Not maintained
Correction(s): Maintain in good repair

10/9/2023 The plumbing system shall be maintained in a state of good repair.

Observed the following plumbing issues in need of repair throughout the establishment:

- 1) Basement Production Kitchen - Observed leak above slicer (see attached photo). Slicer was relocated to an area of the kitchen that prevents it from potential contamination.
- 2) Basement Production Kitchen - Observed leak underneath garbage disposal (see attached photo).

Correct as soon as possible by repairing the above plumbing issues.

Hand Washing Sink

5-501.16	Core	(A) An inside storage room and area and outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold REFUSE, recyclables, and returnables that accumulate. (B) A receptacle shall be provided in each area of the FOOD ESTABLISHMENT or PREMISES where REFUSE is generated or commonly discarded, or where recyclables or returnables are placed. (C) If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.	04/01/24
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Hand Washing Sink

Item(s): Handwash trash receptacle(s)
Problem(s): Not provided At hand sink
Correction(s): Provide

10/9/2023 Each hand washing sink where disposable paper towels are utilized shall be provided with a waste receptacle.
 Dining Hall Servery Kitchen - No dedicated waste receptacle provided at hand washing sink.
 Correct as soon as possible by providing waste receptacle at the hand washing sink in the dining hall servery kitchen.

Production Area

4-601.11 Priority Foundation	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.	10/09/23
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Item(s): Food-contact surface(s) equipment slicer
Problem(s): Soiled
Correction(s): Keep clean.

10/9/2023 Food-contact surfaces and nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.
 Slicer was contaminated from leak/dripping water (see 5-205.15 for more details).
 Correct immediately by cleaning the above food-contact surfaces to sight and touch and nonfood-contact surfaces to sight and touch as soon as possible and maintaining them clean at all times.
 CORRECTED DURING ROUTINE INSPECTION - PIC instructed employee to clean/sanitize slicer to sight and touch.

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.	04/01/24
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Item(s): Physical facilities/structures floors
Problem(s): Not clean
Correction(s): Keep clean

10/9/2023 Physical facilities shall be maintained clean to sight and touch.
 Observed the following areas in need of cleaning throughout the facility:
 1) Standing water is present underneath 3-compartment sink (see attached photo). According

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Production Area

to PIC, kitchen flooded overnight. Plant was called in this morning to clean up flood and kitchen employee sanitized floor before food preparation began for the day. It is unknown where flood originated from.

2) Basement Storage Room - Shards of glass present from broken vase underneath shelving unit.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

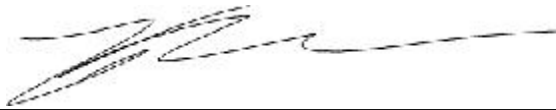
Closing Comments:

Priority foundation item was addressed/corrected during the routine inspection. 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)





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

Nonda Mihas