

## 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.

**Mahmoodzadegan Family Nutrition Center**  
**Schembechler Hall**  
**1200 S State St**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Abigail O'Connor**

**SFE 5081 350154 12/6/2023 11:00:00 AM**  
**Last Routine: 6/15/2023**

**INSPECTION TYPE:**  
Routine Inspection

**Establishment Phone:**

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 12/6/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Self-Service Area

3-302.12 Core	Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.	03/05/24
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**Item(s):** Food item(s)  
**Problem(s):** Not identified  
**Correction(s):** Label containers with common name.

12/6/2023	Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.  Observed chia seeds, ground flax seeds, and cinnamon are not labeled in self-service area on the nutrition area countertop.  Ensure that all containers used for food storage are labeled clearly with common name.
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### Closing Comments:

Core violations shall be addressed 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.