

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.

Schembechler Hall Commons Kitchen
Schembechler Hall
1200 S. State St.
ZIP CODE NOT FOUND
Person In Charge (PIC): Paul Clise

SFE 5081 079768 12/6/2023 10:00:00 AM
Last Routine: 06/15/2023

Establishment Phone: (734) 647-7482

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 12/06/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

7-201.11 Priority	Repeat	POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by: (A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and (B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and sanitizers that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE and SINGLE-USE ARTICLES. (P)		12/06/23
		Item(s): Poisonous/toxic material(s)		12/06/2023
		Location: Storage closet(s)		12/06/2023
		Problem(s): Not separated from Equipment		
		Correction(s): Store toxics below and away from all other items.		
12/6/2023		Chemicals shall not be stored near, with, or over foods, single-service items, clean equipment, linens, and utensils. Storage Room - Observed bottle of Goo Gone stored next to tubs of protein powder. According to PIC, Goo Gone does not belong to Sodexo. Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment. CORRECTED DURING ROUTINE INSPECTION - Goo Gone was removed from storage room and stored in a designated area that is below and away from all foods, single-service items, clean equipment, linens, and utensils.		

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

4-501.11 EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 06/01/24
Core

Item(s): Equipment components seals

Location: 3-door refrigerator unit(s)

Problem(s): In poor repair Open seams

Correction(s): Repair/replace.

12/6/2023 Equipment shall be maintained in a state of good repair.

Kitchen - Right door on 3-door reach-in cooler has ripped/torn gasket, which appears to be caused from from friction between door and door handle fastener that is attached to cold-holding unit.

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

Storage Room

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 06/01/24
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 floors

Problem(s): With accumulation of debris

Correction(s): Keep clean.

12/6/2023 Physical facilities shall be maintained clean to sight and touch.

Storage room floor is soiled with broken glass, debris, and other miscellaneous items, specifically underneath shelving units.

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

Closing Comments:

The Kensington Hotel is currently catering lunch on Monday-Friday. All food is brought in prepared and served on the hot-holding line starting at 11:00 am.

Priority violation 7-201.11 was corrected during the routine inspection. 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/>

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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.