

## 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**  
**Mary Markley Hall**  
**1503 Washington Heights**  
**ZIP CODE NOT FOUND**

**SFE 5081 029145 4/5/2024 1:15:00 PM**  
**Last Routine: 10/13/2023**

**Person In Charge (PIC): Jim Monahan/Sanjay Chowdhury**

**Establishment Phone: (734) 764-1151**

**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 4/5/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Chemical closet**

6-501.113	Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be:	10/01/24
Core	(A) Stored so they do not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES; and (B) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.	

**Item(s):** Maintenance tool storage brooms  
**Problem(s):** Unorganized  
**Correction(s):** Store in an orderly manner.

4/5/2024	Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be: (B) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.	
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Observed multiple dustpans and brooms not hung up and stored jumbled, which impedes walking path.

Correct as soon as possible by hanging up dustpans and brooms when not in use to be more organized and keep clear walking path for employees.

**Hot Serving Area**

3-501.16	<p><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)</p>	04/05/24
Priority		

**Item(s):** Hot food item(s) 4/5/2024

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Hot Serving Area**

**Problem(s):** Stored below 135 degrees F  
**Correction(s):** Store above 135 degrees F.

4/5/2024 Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.

Observed chili ranging from 105-120 degrees F in hot-holding unit in the main serving area of the dining hall. Temperature log showed that chili had been cooked to 182 degrees F earlier in the day (see attached photo), however SmartSense checklist noted that chili was temped at 120 degrees F and reheated once already earlier in the lunch service as a corrective action. Water level in hot-holding well was low and temperature dial was set to '5" at the time of routine inspection.

Correct immediately by holding potentially hazardous foods at 135 degrees F or above.

CORRECTED DURING ROUTINE INSPECTION - Given that the chili had been cooked in the last four hours, pan of chili was pulled from the hot-holding unit on the serving line in the dining hall and reheated to 165 degrees F in the kitchen before being placed in a hot-holding unit to be served at another time. In the meantime, another pan of chili that was already at 135 degrees F was placed back into the hot-holding unit on the serving line in the dining hall. Temperature dial was also raised on this specific hot-holding unit.

**Kitchen**

4-903.11 Repeat Core Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location. 10/01/24

**Item(s):** Clean equipment/utensil(s)  
**Problem(s):** Exposed to dust, splash, or other contaminates Not covered  
**Correction(s):** Store in protected manner.

4/5/2024 Clean utensils, equipment and single-service items shall be stored in approved manner/location that protects them from splash, debris, and other potential contaminants.

Observed large mixing utensils for steam jacketed kettles stored on top of ventilation hood where they are exposed to debris, dust, and grease accumulation/buildup (see attached photo).

Correct as soon as possible by relocating and storing clean utensils, equipment, and single-service items in an approved manner/location to be protected from splash, debris, and other potential contaminants.

**Pots & Pans Washing Area**

7-102.11 Priority Foundation Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf) 04/15/24

**Item(s):** Working containers-toxics cleaner  
**Location:** 3-compartment sink(s)  
**Problem(s):** Not labeled as to content

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**Pots & Pans Washing Area**

**Correction(s):** Label all containers as to content.

4/5/2024 Chemical/toxic materials, such as cleaners, shall be labeled with their common name.

Observed unlabeled block of Ecolab SMARTPOWER™ presoak cutlery/flatware being stored on stainless steel shelving unit located above 3-compartment sink in the pots/pans washing area of the kitchen. It appears that this chemical is intended to be used in a chemical dispensing unit. Continue to work with Ecolab to have this installed if one is not already installed within the establishment.

Correct immediately by labeling all chemical/toxic materials, including cleaners, once out of their original container/package with common name (e.g. presoak).

4-601.11 Core	<b>Chronic</b> (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.	10/01/24
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**Item(s):** Non-food contact surface(s) shelves

**Location:** 3-compartment sink

**Problem(s):** Soiled

**Correction(s):** Keep clean.

4/5/2024 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Observed blue residue surrounding block of Ecolab SMARTPOWER™ presoak cutlery/flatware, which was being stored on stainless steel shelving surface above 3-compartment sink (see attached photo).

Correct as soon as possible by cleaning stainless steel surface to sight and touch. Recommended to PIC that block of Ecolab SMARTPOWER™ presoak cutlery/flatware shall be stored between uses in an alternative manner to prevent potential contamination and soap scum accumulation/buildup, such as utilizing hotel pan.

**Closing Comments:**

Priority violation was addressed/corrected during the routine inspection, therefore no additional follow up is needed at this time. Core violation 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.