

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.

The Pantry at Mary Markley
Mary Markley Hall
1503 Washington Heights
ZIP CODE NOT FOUND

SFE 5081 200192 4/5/2024 2:30:00 PM
Last Routine: 10/13/2023

Person In Charge (PIC): Jim Monahan

Establishment Phone:

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	N/A
CO2 Tanks Secured	N/A

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 04/05/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Pantry

4-602.12 **Repeat** (A) The FOOD-CONTACT SURFACES of cooking and baking EQUIPMENT shall be cleaned at least every 24 hours. This section does not apply to hot oil cooking and filtering EQUIPMENT if it is cleaned as specified in Subparagraph 4-602.11(D)(6). 10/01/24
Core (B) The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.

Item(s): Microwave oven door seals and cavities
Location: Microwave oven(s)
Problem(s): Not cleaned
Correction(s): Clean as required above.

4/5/2024 Cooking equipment must be cleaned to sight and touch at a frequency necessary to preclude the accumulation/buildup of food residue, debris, and other potential contaminants.

Serving Line - Observed interior cavity of microwave was soiled with encrusted/burnt food debris.

Correct as soon as possible by cleaning cooking equipment at a frequency necessary to preclude the accumulation/buildup of food residue, debris, and other potential contaminants.

Closing Comments:

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.