

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.

Mosher-Jordan Dining
Mosher-Jordan Hall
200 Observatory
ZIP CODE NOT FOUND

SFE 5081 061288 9/17/2024 10:00:00 AM
Last Routine: 03/07/2024

Person In Charge (PIC): Steven Ackermann

Establishment Phone: (734) 764-2111

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 09/17/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Deli

4-501.11	Core Chronic EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	03/01/25
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Item(s): Equipment components seals
Problem(s): In poor repair Open seams
Correction(s): Repair/replace.

9/17/2024 Equipment shall be maintained in a state of good repair.
Left splash guard on hand washing sink needs to be resealed.

6-403.11	Core (A) Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination.	03/01/25
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(B) Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES can not occur.

Item(s): Break area(s) for employee drinking
Problem(s): Contaminates Utensils
Correction(s): Relocate to an designated area that does not contaminate items or surfaces.

9/17/2024 Employee food and beverages shall be stored in a designated area that prevents contamination of equipment, food, single-service items, utensils and linens.
Observed open employee beverage (without lid or straw) being stored next to clean customer plates.

Correct as soon as possible by using lids and straws on employee beverages and relocating food/beverages to be stored in a designated area away from equipment, food, single-service

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

items, utensils and linens to prevent contamination.

Dishroom

3-304.14 Repeat (A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose. 03/01/25
 Core (B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily.
 (C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.
 (D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil.
 (E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.
 (E) SINGLE-USE disposable sanitizer wipes shall be used in accordance table instructions.

Item(s): Wiping cloth(s) wet
Location: dish machine(s)
Problem(s): Stored on

9/17/2024 In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses.
 Observed wet wiping cloths being stored on the clean end of the dish machine.
 Correct as soon as possible by storing wet wiping cloths completely submerged in a sanitizing solution between uses.

Entire establishment

3-302.12 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. 03/01/25
 Core

Item(s): Food item(s)
Problem(s): Not identified
Correction(s): Label containers with common name.

9/17/2024 Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.
 Beverage Station - Soft serve toppings (e.g. Heath, sprinkle) did not have a label.
 Ensure that all containers used for food storage are labeled clearly with common name, including allergens.

6-501.12 Chronic 03/01/25

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

Core		(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. Item(s): Physical facilities/structures floors Problem(s): Not clean Correction(s): Keep clean		
9/17/2024		Physical facilities shall be maintained clean to sight and touch. Beverage Station (near dessert station) - Floor area inside walk-in beverage cooler was soiled (see attached photo). Grill Station - Trough-style drain (underneath wok cooking station) has food debris (e.g. lo mein) that was leftover from last night's dinner. Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.		

Main Kitchen

4-601.11 Core	Chronic	(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. Item(s): Non-food contact surface(s) outsides of equipment Problem(s): Soiled Correction(s): Keep clean.	03/01/25	
9/17/2024		Clean the backsides of the tilt skillets as they have a buildup of food matter.		

Closing Comments:

All employees were able to properly answer questions on employee health & hygiene, food suppliers, hot & cold holding, cooking temperatures, proper cleaning and sanitizing, cooking/.holding/reheating temperatures. Great Job!

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.