

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.

Pierpont Commons Catering
Pierpont Commons
2101 Bonisteel Blvd.
ZIP CODE NOT FOUND

SFE 5081 050977 9/20/2024 12:00:00 AM
Last Routine: 03/07/2024

Person In Charge (PIC): Tommy Demmers/Justin Lucas

Establishment Phone: (734) 764-2142

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 09/20/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

6-501.12	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.	03/01/25
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 ceiling
Problem(s): With accumulation of debris
Correction(s): Keep clean.

9/20/2024 Makeup air vents have debris accumulation/buildup and in need of cleaning.

Catering Hallway

6-301.11	Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)	09/20/24
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Item(s): Soap at handsink 09/20/2024
Problem(s): Not provided At hand sink 09/20/2024
Correction(s): Provide

9/20/2024 Soap shall be provided at every handwashing sink.

Observed empty soap cartridge at the basement hand washing sink.

Correct immediately by supplying soap to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing. In addition, soap must be conveniently located for employees to wash hands.

CORRECTED DURING ROUTINE INSPECTION - Soap cartridge was replaced at the basement hand washing sink.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Catering Hallway

6-501.11 Core		PHYSICAL FACILITIES shall be maintained in good repair. Item(s): Physical facilities Floor(s) Problem(s): In poor repair Chipped Correction(s): Repair/replace.	03/01/25	
9/20/2024		Observed broken/chipped floor tiles (located in front of the basement catering walk-in freezer), which renders the floor not smooth or easily cleanable.		

Entire establishment

4-501.11 Core	Repeat	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. Item(s): equipment Problem(s): In poor repair Correction(s): Repair/replace.	03/01/25	
9/20/2024		Walk-in freezer #1 has excessive frost and ice accumulation/buildup, specifically around door. Gaskets are in need of replacement. According to PIC, work order has been placed. In addition, gaskets on other walk-in cooler and freezer doors are in need of replacement due to being ripped/torned.		
4-602.13 Core		NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Item(s): Nonfood contact surface(s) Problem(s): Soiled Correction(s): Keep clean.	03/01/25	
9/20/2024		The following nonfood-contact surfaces of equipment are in need of cleaning: 1) Walk-in cooler and freezer gaskets have mold accumulation/buildup. 2) Recycling gondola has debris buildup. 3) Hand washing sink (located in the basement catering hallway) has coffee staining present. Use preparation/dump sink for coffee waste.		

Closing Comments:

This operator was able to discuss proper employee health & hygiene, hot & cold holding, cooking temperatures, approved suppliers, and cleaning/sanitizing. 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/>

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