

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.

SFe 5081 360946 5/27/2025 12:15:00 PM
Last Routine: 5/27/2025

Ann Arbor, MI 48109

Person In Charge (PIC): Corbett Swaney

Establishment Phone:

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	No
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 5/27/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	08/25/25
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Core

Item(s): Nonfood contact surface(s)
Location: Undercounter coolers
Problem(s): Soiled
Correction(s): Keep clean.

5/27/2025 Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.

The gaskets on the undercounter coolers (located at the chef station and beverage station) require cleaning due to mold-like growth.

Kitchen

3-501.16	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:	05/27/25
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Priority

(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)

Item(s): Hot food item(s) 5/27/2025
Location: hot holding unit(s) 5/27/2025
Problem(s): Stored below 135 degrees F
Correction(s): Store above 135 degrees F.

5/27/2025 Potentially hazardous (PH)/time and temperature-controlled (TCS) foods being held hot shall be held at 135 °F or above to prevent the growth of pathogens.

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

Observed cooked chicken at 116°F held within a hot-holding unit, with the unit noting the temperature on the exterior at 120°F. Another hot-holding unit with the same chicken noted a temperature on the exterior at 160°F, and the chicken within this unit was held at the appropriate temperature of 135°F. More of the same type of chicken was found on the hot buffet line, at temperatures above 135°F.

Violation corrected during routine inspection by relocating the chicken to the hot-holding unit that was holding temperatures appropriately, and increasing the temperature of the unit that was not at a high-enough temperature.

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 05/27/25
 Priority Foundation (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): Food-contact surface(s)
Location: ice machine
Problem(s): Soiled
Correction(s): Keep clean.

5/27/2025 Food-contact surfaces of equipment shall be cleaned and sanitized to sight and touch once they have become contaminated and/or soiled.

Observed mold-like growth within the ice machine. Clean interior of ice machine by emptying ice machine, then using wash, rinse and sanitize method to remove soil/mold accumulation from ice making components. In addition, clean ice machine and components regularly to prevent the accumulation of soil and/or mold.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

This report was emailed on May 27, 2025.

Person in charge (Name and Title)

Inspected By (Name and Title)

N. Mihas, MSES

Nonda Mihas

This signature does not imply agreement or disagreement with any violation noted.