

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

SFe 5081 360946 6/2/2025 02:00 pm

Schembechler Hall

1200 S. State St.

Ann Arbor, MI 48109

Person In Charge (PIC): Corbett Swaney

Establishment Phone:

INSPECTION TYPE:

Follow Up Critical

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

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: (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)	05/27/25	05/27/25
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	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.		
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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) (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.	06/06/25	06/02/25
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	Item(s):	Food-contact surface(s)		6/2/2025
	Location:	ice machine		6/2/2025
	Problem(s):	Soiled		
	Correction(s):	Keep clean.		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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.		
6/2/2025		Violation corrected - PIC noted ice machine had been drained and cleaned/sanitized by facilities maintenance, and ice machine was observed to be clean.		

Closing Comments:

This follow-up inspection was emailed on June 2, 2025.

Person in charge (Name and Title)

Inspected By (Name and Title)

N. Mihas, MSES

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

Nonda Mihas