

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.

Michigan Bakery at Mary Markley
Mary Markley Hall
1503 Washington Heights
ZIP CODE NOT FOUND

SFE 5081 072234 10/9/2025 11:30:00 AM
Last Routine: 04/02/2025

Person In Charge (PIC): Jordan Zechman

Establishment Phone: (734) 647-2625

INSPECTION TYPE:

Routine Inspection

Manager Certified Yes
License Posted Yes
Antichoking Poster Yes
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 10/09/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Walk in Cooler

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 01/07/26
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 walls

Problem(s): Not clean

Correction(s): Keep clean

10/9/2025 Physical facilities shall be maintained clean to sight and touch.

The following items throughout the facility that are in need of cleaning:

1) Observed soiled walls inside 1029 and muffin walk-in coolers, specifically along the grout surfaces (see attached photos).

2) Observed food debris/dust buildup on circular fans throughout the production kitchen. Person in charge stated that they will place a work order for these fans to be cleaned by facilities staff.

Correct by cleaning the above areas throughout the facility and maintaining them clean to sight and touch.

Closing Comments:

Routine inspection conducted by Nonda Mihas and Ellie Holmes.

Please address/correct any core items in a timely manner, which will be reinspected at the next routine inspection.

Report emailed to person in charge and Michigan Dining management team.

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.

