

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.

Mary Markley Dining Mary Markley Hall 1503 Washington Heights ZIP CODE NOT FOUND Person In Charge (PIC): Holly Downey	SFE 5081 029145 10/9/2025 11:30:00 AM Last Routine: 04/02/2025 Establishment Phone: (734) 764-1151
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INSPECTION TYPE: Routine Inspection	Manager Certified Yes License Posted Yes Antichoking Poster Yes CO2 Tanks Secured Yes
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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.

Dishwashing Area

6-202.13 Core	Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device, shall not be located over a FOOD preparation area, and prevent contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.	10/09/25
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Item(s):	Insect control device(s) electrocuting	10/09/2025
Location:	Storage area	10/09/2025
Problem(s):	Allows dead insects/insect parts to contaminate Clean Utensils Utensils	
Correction(s):	Move to eliminate potential contamination.	

10/9/2025	Insect trap devices shall not be located above food prep areas or above storage areas where foods, clean utensils, equipment, linens and single-service items are located to protect them from contamination. Observed insect trap device located above storage table with clean dishware. Corrected during routine inspection - Storage table was moved such that insect trap device was not directly over storage table with clean dishware.	
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6-301.14 Core	Repeat A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.	01/07/26
	Item(s): Handwashing signage Problem(s): Not provided At hand sink Correction(s): Provide	

10/9/2025	Each hand washing sink shall be provided with a sign that reminds employees to wash their hands.	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Dishwashing Area

Observed no hand washing at the handwashing sink.

Correct by providing a hand washing sign to the above handwashing sink to encourage/promote employee handwashing.

Pots & Pans Washing Area

6-202.15 Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents. Unless otherwise allowed by law. 01/07/26
Core

Item(s): Outer opening(s) window(s)

Location: windows

Problem(s): Not provided with Screening that is sixteen mesh to the inch or grea

Correction(s): Repair/replace to meet requirements above.

10/9/2025 Outer openings of a facility shall be protected against pest entry.

Observed open window without a screen.

Correct by providing screen on open windows to prevent pest entry.

Production Area

6-501.18 PLUMBING FIXTURES such as HANDWASHING SINKS, toilets, and urinals shall be cleaned as often as necessary to keep them clean. 10/09/25
Core

Item(s): Handwashing facility back

Location: Handwashing Sink

Problem(s): Soiled

Correction(s): Keep clean.

10/09/2025
10/09/2025

10/9/2025 Handwashing sinks shall be cleaned often to keep them free of any soil or residue.

Observed food debris/matter in the handwashing sink (located near the large floor mixer).

Corrected during routine inspection - Handwashing sink basin was cleaned to remove food debris/matter.

Closing Comments:

Routine inspection conducted by Nonda Mihas and Ellie Holmes.

Reeducate staff on updating the dish temperature log with corrective action measures when the dishmachine does not achieve the required temperature for sanitization.

Work with facilities to replace water filters located above the Blodgett steamer. Filters were last replaced on 10/1/2024.

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.