

## 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.

**Maizie's Kitchen & Market**  
**Michigan League**  
**911 N. University**  
**ZIP CODE NOT FOUND**

**SFE 5081 227308 10/28/2025 11:00:00 AM**  
**Last Routine: 4/28/2025**

**Person In Charge (PIC): Chris Tanner**

**Establishment Phone: (734) 763-1050**

**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 10/28/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Front service area

3-501.17 Priority Foundation	(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf) (B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)	12/05/25
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A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

**Location:** 2-door glass display case(s)

**Problem(s):** Without date of consumption marking

**Correction(s):** Provide proper date marks as stated above.

10/28/2025	Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard date that is no greater than 7 days from preparation.
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Observed cakes and other desserts in single-service containers without dates. According to person in charge, cakes and desserts are delivered from the bakeshop on Monday and anything remaining at the end of the day on Friday is removed from the coolers and put aside for Food Recovery Network.

Correct properly date marking PH/TCS foods that will be stored for longer than 24 hours with a preparation and discard date that does not exceed 7 days from the preparation date. Any remaining food at the end of 7 days must be discarded.

### Closing Comments:

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Staff was able to answer all food safety-related questions.

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

Person in charge (Name and Title)

Inspected By (Name and Title)



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

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Nonda Mihas