

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.

Martha Cook Dining
Martha Cook
906 S. University
ZIP CODE NOT FOUND

SFE 5081 029134 10/29/2025 10:00:00 AM
Last Routine: 4/10/2025

Person In Charge (PIC): Alice Cooper

Establishment Phone: (734) 763-2085

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 10/29/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Upstairs Servery

3-501.17	(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)	10/29/25
Priority Foundation	(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)	

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s):	In house prepared ready-to-eat potentially hazardous food(s)	10/29/2025
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Problem(s):	Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation	10/29/2025
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Correction(s): Provide proper date marks as stated above.

10/29/2025	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 multiple PH/TCS foods (e.g. tofu, yogurt) with the following date mark labels: 10/27-11/3 and 10/28-11/4 (see attached photos).

Correct by 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.

Addressed/corrected at the time of the routine inspection - PH/TCS foods were dated to reflect a use by date that is no greater than 7 days from the preparation date. Also recommended that person in charge shall retrain staff on date marking procedures.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Closing Comments:

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

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)



Nonda Mihas

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