

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
Schembechler Hall
1200 S. State St.
ZIP CODE NOT FOUND
Person In Charge (PIC): Doug Oates

SFe 5081 360946 11/13/2025 11:00:00 AM
Last Routine: 05/27/2025

Establishment Phone:

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 11/13/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

4-302.14	A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)	11/23/25
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Item(s): Sanitizer test kit quaternary ammonia
Problem(s): Not provided
Correction(s): Provide.

11/13/2025	No quaternary ammonia test strips were located in the kitchen to test the sanitizer concentration for the Ecolab Oasis 146 Multi-Quat Sanitizer.
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Obtain quaternary ammonia test strips and use them regularly to ensure the manufacturer's recommended concentration is being maintained at the 3-compartment sink and in containers with sanitizing solution.

6-301.11	Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)	11/13/25
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Item(s): Soap at handsink dishwash area
Location: Handwashing Sink
Problem(s): Not provided At hand sink
Correction(s): Provide

11/13/2025	Soap shall be provided at every handwashing sink.
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Observed no soap provided at the hand washing sink in the dish washing area.

Correct by supplying soap to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing. In addition, soap must be conveniently located for employees to wash hands.

Corrected during routine inspection - Additional pump bottle with soap was moved from the

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Dishwashing Area

other hand washing sink in the kitchen to be supplied at the hand washing sink in the dish washing area.

Kitchen

4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	02/11/26	
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Item(s): equipment

Problem(s): In poor repair

Correction(s): Repair/replace.

11/13/2025 Observed excessive rust exposure on shelving in cabinet where pots/pans and other equipment/wares are being stored in the kitchen (see photo).

Correct by repairing/replacing shelving and/or cabinet in the kitchen.

Self service area

3-302.12 Core		Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.	02/11/26	
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Item(s): Food item(s)

Problem(s): Not identified

Correction(s): Label containers with common name.

11/13/2025 Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.

Observed unlabeled containers of cinnamon, honey, and oats at the self-service area of the dining room.

Ensure that all containers used for food storage are labeled clearly with common name. If a major allergen (e.g. dairy) is present in the food, please disclose that to the consumer in a clear manner.

Closing Comments:

Chemical signage at the 3-compartment sink indicates that the hard surface sanitizer in use is Ecolab's SMARTPOWER Sink & Surface Cleaner & Sanitizer, however the sanitizing product being used is Ecolab's Oasis 146 Multi-Quat Sanitizer (see attached photo). Per HazCom protocols and the Food Code, chemicals used in the kitchen should match posted instructions, signs, labels, SDS sheets, etc. Ecolab SMARTPOWER Sink and Surface Cleaner and Sanitizer signage was removed from the 3-compartment sink, however please obtain instructional signage for Ecolab Oasis 146 Multi-Quat Sanitizer.

Follow up is needed to reinspect priority foundation item 4-302.14.

Report was emailed to person in charge on 11/13/2025.

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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.