

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 11/24/2025 11:30 am

Establishment Phone:

INSPECTION TYPE:

Follow Up Critical

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Corrected

4-302.14		A test kit or other device that accurately measures the concentration in mg/L of Dishwashing Area SANITIZING solutions shall be provided. (Pf)	11/23/25	11/24/25
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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.

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.

11/24/2025 Corrected - Facility has quaternary ammonia test strips.

6-301.11		Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be Dishwashing Area provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)	11/23/25	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.

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

Closing Comments:

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Priority foundation items have been addressed/corrected.

Report emailed to person in charge.

Person in charge (Name and Title)

Inspected By (Name and Title)



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

Nonda Mihos