

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): Paul Clise

SFE 5081 079768 11/7/2024 10:00:00 AM
Last Routine: 05/28/2024

Establishment Phone: (734) 647-7482

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 11/07/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dining Area

4-601.11 Core	<p>(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)</p> <p>(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.</p> <p>(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</p> <p>Item(s): Non-food contact surface(s)</p> <p>Problem(s): Soiled</p> <p>Correction(s): Keep clean.</p>	05/01/25
11/7/2024	Observed mold-like accumulation/growth on gaskets of the undercounter 2-door reach-in cooler (located underneath milk dispensing cooler) and undercounter 1-door reach-in cooler (located underneath action station).	

Kitchen

6-202.13 Core	<p>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.</p> <p>Item(s): Insect control device(s) eletrocuting</p> <p>Problem(s): Allows dead insects/insect parts to contaminate Clean Equipment Equipment</p> <p>Correction(s): Move to eliminate potential contamination.</p>	05/01/25
11/7/2024	Insect trap devices shall not be located above food prep areas or above storage areas where foods, clean dishware/utensils, equipment, linens and single-service items are located to protect them from contamination.	

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

Observed insect trap device located above clean dishes.

Correct as soon as possible by relocating insect trap devices to have adequate separation from all food preparation areas, foods, clean dishware/utensils, linens, equipment and single-service items to protect them from potential contamination.

Closing Comments:

Core items should be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <http://ehs.umich.edu/campus-life-safety/food-safety/inspections/>

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihas