

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.

Michigan League Catering
Michigan League
911 N. University
ZIP CODE NOT FOUND

SFE 5081 029133 3/5/2024 10:30:00 AM
Last Routine: 9/8/2023

Person In Charge (PIC): Peter Simone

Establishment Phone: (734) 764-7536

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 3/5/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Break Area

6-501.12	Chronic	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	09/01/24
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Item(s): Physical facilities/structures
Problem(s): Not clean
Correction(s): Keep clean

3/5/2024 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Break room (located off the dishroom) is in need of cleaning and organization.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Cook line area

4-301.14	Core	Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.	09/01/24
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Item(s): Ventilation hood
Problem(s): Inadequate
Correction(s): Provide adequate ventilation.

3/5/2024 Ventilation hood systems shall be sufficient in number and capacity to prevent grease accumulation.

Observed missing filter along with damaged/rusted filter in back corner cook line area,

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Cook line area

specifically above charbroiler (see attached photo).

Provide missing filter as soon as possible to help drain grease into the ventilation tray, which will reduce fire hazards. In addition, replace damaged filters to facilitate evacuation of cooking byproducts. In the meantime, filters can be moved from left to right since there is no open flame cooking equipment (i.e. ovens) on the right side of the cook line.

Entire establishment

4-501.11 Core	Chronic	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	09/01/24	
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Item(s): equipment

Problem(s): In poor repair Open seams

Correction(s): Repair/replace.

3/5/2024 Equipment shall be maintained in a state of good repair.

The following equipment items throughout the facility are in need of repair:

1) Walk-in cooler (#5R) and freezer (#6F) - Stainless steel has open seams, specifically along interior wall of walk-in cooler that is adjacent to walk-in freezer. Kitchen cleaning staff is utilizing Ecolab Sink and Surface Cleaner and Sanitizer to clean interior walls inside walk-in cooler regularly.

2) 2nd Floor Servery - Stainless steel tabletop connected to 2-compartment sink has cracked, which leaks liquid down the left leg and onto surrounding floor (see attached photos).

3) Basement Walk-in Cooler - Ceiling has evidence of open seams, rust, and hanging debris/dust. File and paint ceiling before placing any foods inside this walk-in cooler.

Correct as soon as possible by repairing the above equipment items throughout the facility.

6-501.11 Core	Chronic	PHYSICAL FACILITIES shall be maintained in good repair.	09/01/24	
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Item(s): Physical facilities

Problem(s): In poor repair

Correction(s): Repair/replace.

3/5/2024 Establishment shall be maintained in a state of good repair.

Observed the following items throughout the establishment that are in need of repair/replacement

1) Several broken tiles were observed throughout kitchen area.

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

Walk in Cooler

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Walk in Cooler

3-501.18 Priority		A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)		03/05/24
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Item(s): Ready to eat, potentially hazardous food(s)
Problem(s): Beyond consume by date
Correction(s): Discard.

3/5/2024
3/5/2024

3/5/2024		Potentially hazardous foods (PHF)/time and temperature-controlled foods for safety (TCS) shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.		
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Walk-in cooler (#5R) - Observed multiple prepared PH/TCS foods inside, including zucchini cakes, celery root, and prepared meats, that were beyond 7 days from preparation date (see attached photos). PIC stated that they had an event on Sunday, 3/3/2024, and staff was not in the kitchen on Monday, 3/4/2024.

Correct immediately by discarding any potentially hazardous foods that are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

CORRECTED DURING ROUTINE INSPECTION - Kitchen staff went through walk-in cooler #5R and discarded any PH/TCS foods that were beyond 7 days from preparation date.

6-501.111 Core		The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: (A) Routinely inspecting incoming shipments of FOOD and supplies; (B) Routinely inspecting the PREMISES for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf) (D) Eliminating harborage conditions.		09/01/24
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Item(s): Pest(s) cockroaches
Problem(s): Present in facility Without use of trapping devices
Correction(s): Utilize trapping devices to help eliminate pests.

3/5/2024		The presence of insects shall be controlled to minimize their presence on the premise by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a certified pest control operator, such as Pest Management.		
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Observed homemade vinegar traps with several dead fruit flies present inside traps throughout establishment.

Correct as soon as possible by discarding vinegar traps and working with Pest Management to obtain triangular vinegar trap devices. Discard triangular vinegar trap devices once dry and obtain new ones from Pest Management if insect/fly activity persists.

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Walk in Cooler

6-501.112 Core		Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests.	09/01/24	
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Item(s): Dead/trapped pest(s) insects**Problem(s):** Not removed from facility**Correction(s):** Remove from facility/premises.

3/5/2024 Dead pests/insects shall be removed from the facility.

Observed dead cockroaches along floor inside walk-in cooler located off the loading dock (see attached photo).

Correct as soon as possible by removing dead pests/insect from the facility.

Walk in Freezer

4-602.13 Core		NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	09/01/24	
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Item(s): Nonfood contact surface(s)**Problem(s):** With accumulation of debris**Correction(s):** Keep clean.

3/5/2024 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

1) Walk-in freezer #6F has frozen food debris

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

Closing Comments:

Priority violation was addressed/corrected during the routine inspection, therefore follow up inspection is not warranted at this time. Core violations shall 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/>

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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.