

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 3/29/2024 10:45:00 AM
Last Routine: 10/09/2023

Person In Charge (PIC): Allie 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 03/29/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Upstairs Servery

6-501.114 Core	The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional, no longer used and free of litter.	09/01/24
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3/29/2024	Premises shall be kept free of equipment that is no longer in use, or which does not pertain to the business.	
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Observed large piece of cooking equipment (located in servery connected to the dining hall) that is plugged in, but not used by the establishment. At the time of routine inspection, there were single-use items (e.g. paper cups, plastic utensils, paper products) being stored on the flat top grill surface, which poses a fire safety hazard if the heating element is turned on (see attached photo). PIC stated that they would relocate those single-use items to another area that does not pose a fire or safety risk until that piece of equipment can be removed from the establishment, which establishment is in the process of.

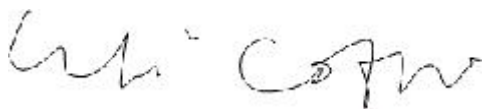
Closing Comments:

Core violation 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/>

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.