

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.

Munger Catering **SFE 5081 081854 4/22/2024 11:30:00 AM**
Munger Graduate Residence **Last Routine: 10/25/2023**
540 Thompson St.
ZIP CODE NOT FOUND
Person In Charge (PIC): John Miller/Devon Janks **Establishment Phone: (734) 972-9437**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	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 4/22/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	10/01/24
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Item(s): Equipment components
Location: hand wash sink(s)
Problem(s): In poor repair
Correction(s): Repair/replace.

4/22/2024 Equipment shall be maintained in a state of good repair.

Battery is in need of replacement for sensor-activated hand washing sink (located near dish washing area). EHS recommends having leg-activated faucet installed, similar to hand washing near located near serving area.

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

4-601.11 Core	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.	04/22/24
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Item(s): Non-food contact surface(s) cabinets 4/22/2024
Problem(s): Soiled 4/22/2024
Correction(s): Keep clean.

4/22/2024 Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Observed spilled sugar on shelf inside storage cabinet.

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

Correct by cleaning nonfood-contact surfaces to sight and touch as soon as possible and maintaining them clean at all times.

CORRECTED DURING ROUTINE INSPECTION - PIC cleaned spilled sugar to sight and touch.

Closing Comments:

Remaining 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.