

## 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 5/28/2024 10:30:00 AM**  
**Last Routine: 12/6/2023**

**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 5/28/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Kitchen

4-601.11	<b>Repeat</b>	(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.	11/01/24
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**Item(s):** Non-food contact surface(s) outsides of equipment

**Problem(s):** With accumulation of debris

**Correction(s):** Keep clean.

5/28/2024	Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.
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Observed the following food-contact surfaces/nonfood-contact surfaces throughout the facility in need of cleaning:

- 1) Interior of hot-holding unit in kitchen has food debris/residue inside, specifically along the bottom surface. This hot-holding unit is also utilized by The Kensington Hotel who provides lunch every Monday-Friday.
- 2) Top of dish machine has scale buildup.
- 3) Waffle makers in the back storage area have encrusted food debris/residue and grease accumulation in crevices. PIC stated that these have not been in use for the past few months.

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

4-903.11		Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.	11/01/24
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Core

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

**Item(s):** Clean equipment/utensil(s)  
**Location:** ice machine ice scoop  
**Problem(s):** Exposed to dust, splash, or other contaminates  
**Correction(s):** Store in protected manner.

5/28/2024 Clean utensils, equipment and single-service items shall be stored in approved manner/location that protects them from splash, debris, and other potential contaminants.  
 Observed ice scoops being stored on top of ice machine (see attached photo).  
 Correct as soon as possible by relocating and storing clean utensils, equipment, and single-service items in an approved manner/location to be protected from splash, debris, and other potential contaminants. For example, ice scoops can be placed on a hook located beside the unit and stored there in between uses to protect ice scoops from debris and other potential sources of contamination.

5-205.15 Core A PLUMBING SYSTEM shall be: 11/01/24  
 (A) Repaired according to LAW; (P) and  
 (B) Maintained in good repair.

**Item(s):** Plumbing system drain line(s)  
**Problem(s):** Not maintained  
**Correction(s):** Maintain in good repair

5/28/2024 The plumbing system shall be maintained in a state of good repair.  
 Observed slow drain at the hand washing sink located towards the middle of the kitchen.  
 Correct as soon as possible by repairing drain line.

6-501.12 Chronic Core (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 11/01/24  
 (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

**Item(s):** Physical facilities/structures  
**Location:** ice machine  
**Problem(s):** Not clean  
**Correction(s):** Keep clean

5/28/2024 Physical facilities shall be maintained clean to sight and touch.  
 Observed the following areas in need of cleaning throughout the facility:  
 1) Area above ice machine in the kitchen is in need of organization (see attached photo).  
 Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

**Serving Line**

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Serving Line**

3-101.11 Priority		FOOD shall be safe, unADULTERATED and honestly presented. (P)		05/28/24
		<b>Item(s):</b> Food		5/28/2024
		<b>Location:</b> 1-door cooler(s)		5/28/2024

5/28/2024 Observed three packages of Panera Bread cream cheese (located in the back of one-door cold-holding unit underneath egg making station) with expiration/use by dates from November 2023.

CORRECTED DURING ROUTINE INSPECTION - Packages of Panera Bread cream cheeses were discarded.

4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.		11/01/24
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**Item(s):** Equipment components seals

**Location:** 1-door cooler(s)

**Problem(s):** In poor repair

**Correction(s):** Repair/replace.

5/28/2024 Equipment shall be maintained in a state of good repair.

Door on one-door cold-holding unit (located underneath egg making station) is sagging, which causes gap and improper seal (see attached photo).

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

**Closing Comments:**

Priority violation was addressed/corrected at the time of routine inspection. 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/>

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.