

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.

Pierpont Commons Catering
Pierpont Commons
2101 Bonisteel Blvd.
ZIP CODE NOT FOUND

SFE 5081 050977 3/17/2025 10:30:00 AM
Last Routine: 9/20/2024

Person In Charge (PIC): Justin Lucas (Executive Chef)

Establishment Phone: (734) 764-2142

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 3/17/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Catering Hallway

6-501.11 **Repeat** PHYSICAL FACILITIES shall be maintained in good repair. 09/01/25
Core

Item(s): Physical facilities Floor(s)
Problem(s): In poor repair Chipped
Correction(s): Repair/replace.

3/17/2025 Observed broken/chipped floor tiles (located in front of the basement catering walk-in freezer), which renders the floor not smooth or easily cleanable.

Entire establishment

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 09/01/25
Core

(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
Problem(s): Not clean
Correction(s): Keep clean

3/17/2025 Observed the following areas in need of cleaning throughout the facility:

1) Basement Walk-in Freezer - Observed dried black liquid streaks on the wall. According to PIC, there was a recent pipe break/leak (see attached photo). Recommend thawing walk-in freezer in order to effectively clean/sanitize the wall.

2) Dish Washing Area - Standing water is present with mold-like growth on the floor underneath dish machine in the main preparation kitchen.

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

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

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 03/17/25
 Priority Foundation (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.

Item(s): Food-contact surface(s) equipment can openers 3/17/2025
Problem(s): Soiled 3/17/2025
Correction(s): Keep clean.

3/17/2025 Food-contact surfaces of equipment shall be cleaned sanitized to sight and touch once they have become contaminated and/or soiled.
 Can opener blade was soiled with dried food debris.
 Addressed/corrected during the routine inspection - Can opener blade was taken to the dish washing area where it was cleaned and sanitized.

Walk in cooler/freezer

4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 09/01/25
 Core

Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

3/17/2025 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.
 Gaskets on walk-in cooler and freezer doors have mold-like growth.
 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:

Please review this report and address/correct all core items as soon as possible, which will be reinspected at the next routine inspection.

Report emailed to PIC and Michigan Dining management team on 3/18/2025.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Abbreviations Appendix:

- Active Managerial Control (AMC)
- Clean in Place (CIP)
- Code of Federal Regulations (CFR)
- Environmental Protection Agency (EPA)
- Hazard Analysis and Critical Control Point (HACCP)
- Michigan Department of Agriculture & Rural Development (MDARD)
- Potentially Hazardous Food (PHF)
- Priority (P)
- Priority Foundation (Pf)
- Person-in-Charge (PIC)
- Ready-to-Eat (RTE)
- Reduced Oxygen Packaging (ROP)
- Shiga toxin-producing Escherichia coli (STEC)
- Time/Temperature Control for Safety (TCS)
- Time as a Public Health Control (TPHC)
- U.S. Department of Agriculture (USDA)
- U.S. Food & Drug Administration (FDA)

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 Mihos

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