

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.

**Mosher-Jordan Dining
Mosher-Jordan Hall
200 Observatory
ZIP CODE NOT FOUND**

**SFE 5081 061288 3/21/2025 10:00:00 AM
Last Routine: 9/17/2024**

Person In Charge (PIC): Steven Ackermann

Establishment Phone: (734) 764-2111

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
--------------------	--------	---	------------	-----------

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 3/21/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

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.	06/19/25
------------------	--	----------

Item(s): Ventilation hood
Problem(s): Inadequate
Correction(s): Provide adequate ventilation.

3/21/2025	Several filters in various ventilation systems in the production kitchen and stations have popped out.	
-----------	--	--

According to PIC, filter tracks have become damaged over time and heat causes filters to pop out intermittently.

Correct by repairing/replacing filters in the ventilation systems throughout the dining hall.

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.	06/19/25
------------------	---	----------

Item(s): Non-food contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

3/21/2025	Nonfood-contact surfaces of equipment shall be clean to sight and touch. Deli Station - Observed food debris along track of sliding two-door cooler with open air lid. Salad Bar - Multiple gaskets have food debris and mold-like accumulation/buildup. Consider	
-----------	---	--

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

Entire establishment

replacing gaskets in the salad bar area.

Correct by cleaning/sanitizing the above nonfood-contact surfaces of equipment.

6-501.14 Core	Repeat	(A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. (B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.	06/19/25	
------------------	---------------	---	----------	--

Item(s): Ventilation system

Problem(s): Not clean

Correction(s): Keep clean

3/21/2025	Ventilation system(s) and their associated filters shall be cleaned to be free from any grease accumulation, debris, dust, and other contaminants.
-----------	--

Filters have debris and grease buildup in ventilation systems, specifically along cook line with Vulcan ovens and fryers in the production kitchen, Signature station, World Palate station, and above flattops in the grill station. Ventilation systems in these stations were due to be cleaned by Sani-Vac in February 2025, and are scheduled to be cleaned by Sani-Vac on 4/4/2025.

Correct as soon as possible by routinely cleaning ventilation system(s) and any soiled filters to be free from any grease accumulation, debris, dust, and any other contaminants.

Salad Bar

3-101.11 Priority	FOOD shall be safe, unADULTERATED and honestly presented. (P)	03/21/25
	Item(s): Food	3/21/2025
	Problem(s): Adulterated/contaminated	3/21/2025
	Correction(s): Discard.	

3/21/2025	Food shall remain free of contamination.
-----------	--

Observed piece of lint in the hummus.

Addressed/corrected during routine inspection - PIC immediately removed and composted/discarded hummus. Hummus was replaced with another container that was free of any visible signs of contamination.

Walk in Freezer

6-501.12 Core	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.	06/19/25
------------------	--	----------

3/21/2025	Walk-in freezer #1 floor is soiled, specifically around entrance/exit door, and has other debris/packaging material on the floor. Clean/sanitize floor inside walk-in freezer #1.
-----------	---

Closing Comments:

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

Priority item 3-101.11 was addressed/corrected at the time of routine inspection, therefore no additional follow up is needed at this time. Please address any remaining 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 3/22/2025.

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 Mihas

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