

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.

Mary Markley Dining
Mary Markley Hall
1503 Washington Heights
Ann Arbor, MI 48109

Person In Charge (PIC): Holly Downey

SFE 5081 029145 4/2/2025 11:00:00 PM
Last Routine: 10/8/2024

Establishment Phone: (734) 764-1151

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 Jennifer Nord, a representative from University of Michigan, on 4/2/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishroom

6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: 04/02/25
Priority Foundation

- (A) Routinely inspecting incoming shipments of FOOD and supplies;
- (B) Routinely inspecting the PREMISES for evidence of pests;
- (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)
- (D) Eliminating harborage conditions.

Item(s): Pest(s)

Problem(s): Not performed

Correction(s): Remove pests from facility.

4/2/2025 THERE ARE DRAIN FLIES IN THE DISH ROOM. WORK WITH PEST MANAGEMENT TO ELIMINATE HARBORAGE CONDITIONS AND REMOVE THE FLIES FROM THE ROOM. CONSIDER THE INSTALLATION OF A LIGHT AND RUNNING A FAN. PLEASE SEND DOCUMENTATION SHOWING YOU HAVE REACHED OUT TO PEST MANAGEMENT FOR ASSISTANCE WITH THIS PROBLEM.

Entire establishment

3-501.16 **Chronic** Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: 04/02/25
Priority
(A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)
(B) At 41°F or less (P)

Item(s): Hot food item(s)

Problem(s): Stored above 41 degrees F

Correction(s): Store above 135 degrees F.

4/2/2025

4/2/2025

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

4/2/2025 BUFALLO WINGS WERE FOUND AT 121-128 DEGREES F IN THE HOT BOX IN THE KITCHEN. THE COOK OFF TEMPERATURE WAS RECORDED AS 180+ DEGREES F. THE MUCH COOLER SAUCE COATED THE HOT WINGS AND LIKELY CAUSED THE WINGS TO COOL DOWN. ALL HOT FOOD MUST BE HELD AT 135 DEGREES F OR ABOVE. UPON REQUEST THE WINGS WERE REHEATED TO 165 DEGREES F. VIOLATION CORRECTED.

4/2/2025 COOKED PASTA WAS FOUND COVERED IN THE LEFTOVERS COOLER AT 57 DEGREES F. IT WAS PREPARED IN ADVANCE FOR MEAL TOMORROW. ALL COLD FOOD MUST BE HELD AT 41 DEGREES F OR BELOW TO PREVENT THE GROWTH OF PATHOGENIC BACTERIA. THE PASTA WAS COOKED 1.5 HOURS PRIOR TO THE INSPECTION. UPON REQUEST THE PASTA WAS PLACED IN THE BLAST CHILLER. RECOMMEND THAT IN THE FUTURE YOU COOL THE PASTA IN THE BLAST CHILLER OR WITH ICE. VIOLATION CORRECTED.

4-501.11 EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 07/01/25
Core

Item(s): Equipment components seals

Location: 2-door cooler(s)

Problem(s): In poor repair

Correction(s): Repair/replace.

4/2/2025 Gasket is deteriorating/torn and in need of repair on the left door of the Delfield 2-door roll in cooler.

Pizza Prep Area

4-204.112 (A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit. 04/02/25
Priority Foundation

(B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical).

(C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable.

(D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf)

Item(s): Thermometer(s)

Problem(s): Not provided

4/2/2025 REPLACE THE MISSING THERMOMETERS FOR THE UNDER COUNTER COOLERS IN THE PIZZA PREP/GRILL AREA.

6-501.11 PHYSICAL FACILITIES shall be maintained in good repair. 07/01/25

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Pizza Prep Area

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

4/2/2025

4/2/2025

THERE IS A GIANT HOLE IN THE FLOOR IN THE PIZZA PREPARATION AREA. THE HOLE IS CURRENTLY COVERED WITH UNTREATED PLYWOOD AND COVERED WITH SAFETY CONES AND CAUTION TAPE. THIS IS A SAFETY CONCERN FOR EMPLOYEES THAT COULD TRIP ON OR FALL THROUGH THE PLYWOOD ON THE FLOOR. THE HOLE IS AN EXCELLENT LOCATION FOR PESTS TO HARBOR AND REPRODUCE. REPAIR THE HOLE IN THE FLOOR AS SOON AS POSSIBLE.

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them 07/01/25
Core clean.
(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

4/2/2025

THE ELEVATED DRAIN IN THE PIZZA/GRILL AREA IS SOILED AND NEEDS TO BE CLEANED.

Closing Comments:

Please work with Pest Management to eliminate the flies in the dish room. Provide documentation of that work to this office within 30 days.

Employees were able to answer all questions about food safety. You have a well trained staff.

Report sent to PIC and Michigan Dining management team on 4/4/2025.

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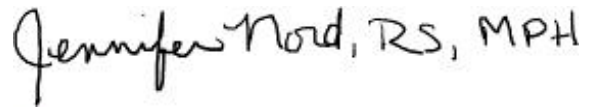
Abbreviations Appendix:

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)



Jennifer Nord

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