

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.

Martha Cook Dining
Martha Cook
906 S. University

ZIP CODE NOT FOUND

Person In Charge (PIC): Allie Cooper

SFE 5081 029134 4/10/2025 10:00:00 AM

Last Routine: 10/11/2024

Establishment Phone: (734) 763-2085

INSPECTION TYPE:

Routine Inspection

Manager Certified Yes

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 04/10/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Basement kitchen

4-501.11	EQUIPMENT shall be maintained in a state of repair and condition that meets the	09/01/25
Core	requirements of the code.	

Item(s): Equipment components doors

Location: ice machine

Problem(s): In poor repair

Correction(s): Repair/replace.

4/10/2025	Ice machine door is broken and poses safety concern/risk when opening the ice machine door. Please replace ice machine door as soon as possible to avoid potential injury to staff.
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Storage Room

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.

4/10/2025	Basement dry storage room floor paint has started to peel in several areas. Repaint/reseal basement dry storage room floor.
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Closing Comments:

Dining hall will be closed for the spring/summer semesters after lunch service (2:00 pm) on 5/1/2025, and will reopen for the fall 2025 semester.

Staff did an excellent job at answering all food safety-related questions. Good job!

Report emailed to PIC and Michigan Dining management team on 4/10/2025.

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 Mihas

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