

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.

UMH PFANS B2
UM Hospital B2
1500 E. Medical Center Dr.
ZIP CODE NOT FOUND
Person In Charge (PIC): Curtis Stevens

SFE 5081 029548 3/20/2026 10:00:00 AM
Last Routine: 9/2/2025

Establishment Phone: (734) 936-4102

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 3/20/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

6-501.12	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.	06/18/26
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Item(s): Physical facilities/structures
Problem(s): Not clean
Correction(s): Keep clean

3/20/2026 Physical facilities shall be maintained clean to sight and touch.

The following areas throughout the establishment are in need of cleaning:

- 1) Fans in dish area were observed to have an accumulation of dust.
- 2) Fans and pipes in the cook-chill walk-in refrigerator were observed to have an accumulation of dust.
- 3) The ceiling of the produce walk-in cooler was observed with an accumulation of debris and soil.

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

Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes.

Operator and staff were able to answer all food safety questions correctly. Staff noted that a work order has been submitted to address the lack of hot water in the weighing area.

This report was emailed on March 20, 2026.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)

Inspected By (Name and Title)

Jennifer Nord, RS, MPH

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

Jennifer Nord