

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 4/13/2026 10:30:00 AM
Last Routine: 9/26/2025**

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
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This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 4/13/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dirty Dish Room

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.	07/12/26
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Item(s): Physical facilities/structures
Problem(s): Soiled
Correction(s): Keep clean.

4/13/2026 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning within the dish room, both at the clean end of the dish machine:

- 1) The wall-mounted fan was observed to have an accumulation of dust and debris.
- 2) The air vent on the ceiling was observed to have an accumulation of dust and debris.

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

Entire establishment

6-501.11		PHYSICAL FACILITIES shall be maintained in good repair.	07/12/26
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Core
Item(s): Physical facilities
Problem(s): In poor repair
Correction(s): Repair/replace.

4/13/2026 Establishment shall be maintained in a state of good repair.

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

Observed the following items throughout the establishment that are in need of repair/replacement

- 1) The tiled wall backing for the sheet pan storage area was observed to be soiled and have cracking tile. Recommend the installation of stainless steel panels in this area to correct this violation.
- 2) The cover for the former garbage disposal in the produce prep area does not render the surface smooth and easily-cleanable. Correct this by welding the cover in place.
- 3) The produce cooler was observed to require a weld repair.
- 4) Observed the lack of plastic curtains at the entry of the whole produce cooler. Plastic curtains are needed in this cooler to help prevent mold recurrence.

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

Closing Comments:

EHS will continue to work with operators to prevent recurrence of mold-like growth in produce walk-in cooler.

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed on April 13, 2026.

Person in charge (Name and Title)

Inspected By (Name and Title)

Jennifer Nord, RS, MPH

Jennifer Nord

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