

## 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**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC):**

**SFE 5081 029145 4/28/2026 10:00:07 AM**  
**Last Routine: 10/09/2025**

**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
--------------------	--------	---	------------	-----------

This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 04/28/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Dishwashing Area

4-501.14	A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards shall be cleaned as required.	07/27/26
----------	---	----------

**Item(s):**            Warewashing equipment  
**Problem(s):**      Not cleaned  
**Correction(s):** Clean as required above.

4/28/2026            The load end of the dish machine had a build up of soiled material. Clean and remove the soiled material. Clean this area daily.

### Stairwell

6-501.12	(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.	07/27/26
----------	---	----------

**Item(s):**            Physical facilities/structures  
**Problem(s):**      Not clean  
**Correction(s):** Keep clean

4/28/2026            The stairway between the bake shop and the main kitchen is soiled. The stair tread is sticky and in need of cleaning.

### Closing Comments:

The staff of this facility have been refrigerating cans of pizza sauce, garbanzo beans, salad dressing and other items. These items will be placed in a make unit or on the salad bar immediately following the opening of the can. Staff here clearly understand that the open air coolers will not cool the food down to 41 degrees F or below and therefore they chill the canned product to ensure the food is always as a safe temperature. Great job!

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

The operator and staff of this facility are very knowledgeable about food safety and were able to answer all questions correctly.

This report was emailed to the facility operators.

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.