

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.

Michigan Union Catering
Michigan Union
530 S. State St.

SFE 5081 029151 5/6/2026 10:00:00 AM
Last Routine: 10/08/2025

ZIP CODE NOT FOUND

Person In Charge (PIC): Warren Roscoe/John Miller

Establishment Phone: 734-615-6564

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 05/06/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dry Goods Storage Room

6-501.11	PHYSICAL FACILITIES shall be maintained in good repair.		08/04/26
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Core

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

5/6/2026 Establishment shall be maintained in a state of good repair.
Observed missing ceiling tile(s) in the dry storage room.
Correct as soon as possible by repairing/replacing the above item.

Produce Walk-In Cooler

6-303.11	Light of the proper intensity shall be provided as specified.		08/04/26
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Core

Item(s): Lighting intensity

5/6/2026 Light intensity shall be adequate to provide safe working conditions.
Light intensity was low inside walk-in cooler storing fresh produce.
Correct by increasing lighting intensity to ensure appropriate visibility for cleaning, maintenance, and stocking.

Walk-in Cooler (Production)

3-501.18	A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)		05/06/26
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Priority

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Walk-in Cooler (Production)

- (2) Is in a container or PACKAGE that does not bear a date or day; (P) or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)

Item(s): Ready to eat, potentially hazardous food(s)	05/06/2026
Problem(s): Beyond consume by date	05/06/2026
Correction(s): Discard.	

5/6/2026 Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Observed a container of tabbouleh salad with a date mark of "4/30 - 5/5".

Corrected during routine inspection when PIC discarded item upon request.

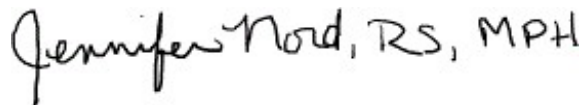
Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed on May 8, 2026.

Please ensure consistency with the dish machine temperature log.

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.