

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.

Maizie's Kitchen & Market
Michigan League
911 N. University
ZIP CODE NOT FOUND
Person In Charge (PIC): Chris Tanner

SFE 5081 227308 5/19/2026 10:00:00 AM
Last Routine: 10/28/2025

Establishment Phone: (734) 763-1050

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 Ellie Holmes, a representative from University of Michigan, on 05/19/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Front Bar area

3-501.17	(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf)	05/19/26
Priority Foundation	(B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)	

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s):	Commercially processed ready to eat potentially hazardous food(s)	05/19/2026
Location:	cooler(s)	05/19/2026
Problem(s):	Without date of consumption marking	
Correction(s):	Provide proper date marks as stated above.	

5/19/2026	Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard date that is no greater than 7 days from preparation.	
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Observed various parfait treat cups without date marks. Corrected during routine inspection when PIC confirmed the process for dating these items, and staff followed this procedure immediately to add appropriate date marks to each item.

Guest Restaurant

3-501.16	Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained:	05/19/26
Priority		

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Guest Restaurant

- (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)
- (B) At 41°F or less (P)

Item(s): Cold food item(s)
Problem(s): Stored above 41 degrees F
Correction(s): Store below 41 degrees F.

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5/19/2026 Potentially hazardous (PH)/time and temperature-controlled (TCS) foods for safety being held cold shall be held at 41°F or below to prevent the growth of pathogens.

Observed cold salads and cheeses in the Guest Restaurant area at temperatures ranging from 45-50°F. After discussion with operator and PIC, it was determined that the cold holding unit was not powered on for enough time before the Guest Restaurant arrived to reach appropriate temperatures for cooling. For an immediate correction, ice was added underneath the metal pans of food and lids were used to cover the items.

When this unit is used in the future, PIC confirmed that the unit will be turned on with sufficient time for the unit to cool, and this will be confirmed by taking temperatures before the unit is used for cold holding.

Closing Comments:

Routine inspection conducted by Ellie Holmes. This report was emailed on May 20, 2026.

Discussed with PIC Chris the benefits of a temperature log system for cold holding display coolers used for items such as salads and desserts. PIC Chris noted that the facility will develop and begin using a process for these coolers similar to the temperature log process used currently for hot soups.

Person in charge (Name and Title)

Inspected By (Name and Title)



Ellie Holmes

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