

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 League Catering
Michigan League
911 N. University
ZIP CODE NOT FOUND
Person In Charge (PIC): John Schulze

SFE 5081 029133 5/19/2026 10:00:00 AM
Last Routine: 10/28/2025

Establishment Phone: (734) 764-7536

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 05/19/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dirty Dish Room

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	08/17/26
------------------	---	----------

Item(s): equipment
Location: dish machine(s)
Problem(s): In poor repair
Correction(s): Repair/replace.

5/19/2026 Equipment shall be maintained in a state of good repair.

Observed the dish machine heating water to improper temperatures that are not suitable for sanitization. Continue sanitizing dishes in 3-compartment sink until dish machine is repaired and confirmation of a complete repair is sent to EHSFoodSafety@umich.edu.

Entire establishment

6-501.11 Core	Chronic PHYSICAL FACILITIES shall be maintained in good repair.	08/17/26
------------------	---	----------

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

5/19/2026 Establishment shall be maintained in a state of good repair.

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

1) Baffles for the hood vent were observed to have gapping, which may allow grease to bypass the baffle system. Correct by ensuring hood baffles are installed correctly with proper spacing.

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

Entire establishment

2) The filter on the ice machine was observed to have been replaced on June 6, 2024. Correct by providing a new filter and maintaining the system on a proper schedule for replacement.

Ice machine area

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 05/19/26
 Priority Foundation
 (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.
 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

Item(s): Food-contact surface(s) equipment
Problem(s): Soiled
Correction(s): Clean prior to opening.

5/19/2026 Food-contact surfaces of equipment shall be cleaned/sanitized to sight and touch once they have become contaminated and/or soiled.

As noted in Violation 6-501.11, the ice machine filter has not been replaced since June of 2024. Correct by cleaning the ice machine after the filter has been replaced.

Kitchen

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 08/17/26
 Core
 (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

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

5/19/2026 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

- 1) The fans and ceiling within the produce cooler were observed to be soiled.
- 2) The area behind the main cook line was observed to be soiled and dusty.

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

Closing Comments:

Routine inspection conducted by Jennifer Nord. This report was emailed on May 20, 2026.

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

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