

## 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.

**Mahmoodzadegan Family Nutrition Center**  
**Schembechler Hall**  
**1200 S State St**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Abigail O'Connor**

**SFE 5081 350154 6/11/2026 10:00:09 AM**  
**Last Routine: 11/13/2025**

**Establishment Phone:**

INSPECTION TYPE:  
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	N/A

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 06/11/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Nutrition Bar**

2-301.15	FOOD EMPLOYEES shall clean their hands in a HANDWASHING SINK or APPROVED automatic handwashing facility and may not clean their hands in a sink used for FOOD preparation or WAREWASHING, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. (Pf)	06/21/26
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**Item(s):** Employee washed/rinsed hands  
**Problem(s):** In prep sink  
**Correction(s):** Wash hands in a handwashing sink only.

6/11/2026 Food employees shall wash their hands in a handwashing sink and may not clean their hands in a sink used for food preparation.

Observed the left side food preparation sink on the counter with soap and paper towels, while the right hand side sink was observed to be the designated handwashing sink due to signage. This food preparation sink may not be used for handwashing.

Correct by training employees to wash their hands only in a handwashing sink and by removing handwashing items (soap and paper towel) from the food preparation sink.

4-202.11	Multiuse FOOD-CONTACT SURFACES shall be: SMOOTH, be easily cleaned, free of breaks, chips, pits, etc and easily accessible for cleaning and inspection. (Pf)	06/21/26
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**Item(s):** Food-contact surface(s) cutting board(s)  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

6/11/2026 Multiuse food-contact surfaces shall be free of any breaks, chips, cracks, deformities, and pits to facilitate easy cleaning and avoid potential contamination of foods.

Observed the cutting boards to have deep groves and significant wear.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Nutrition Bar**

Correct immediately by replacing cutting boards to be free of any breaks, chips, cracks, deformities, and pits to facilitate easy cleaning and avoid potential contamination of foods.

6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf) 06/21/26

**Item(s):** Soap at handsink  
**Problem(s):** Not provided  
**Correction(s):** Provide adequate supply of soap at all hand sinks.

6/11/2026 Soap shall be provided at every handwashing sink.

Observed no soap provided at the sink designated by signage as the handwashing sink. See Violation 2-301.15 for more details.

Correct immediately by supplying soap to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing. In addition, soap must be conveniently located for employees to wash hands.

**Closing Comments:**

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed on June 12, 2026.

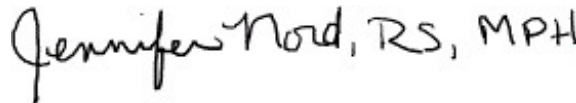
Ensure that the procedure of restocking involves the practice of first in, first out (FIFO). Observed that newer Core Power drinks in the 4-door cooler were placed in front of older drinks.

Sponges were observed in the dish area. The use of sponges for cleaning food contact surfaces is discouraged to prevent contamination from bacteria. Alternative brushers or scrubbers should be non-absorbent and kept in good condition.

Recommend that the Uline Jumbo Wipes and the Quaternary Ammonia sanitizer are replaced with a food-contact surface sanitizer that has effectiveness against norovirus (like Ecolab Sink and Surface with Lactic Acid/DDBSA).

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.