

## 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.

**Schembechler Hall Commons Kitchen**  
**Schembechler Hall**  
**1200 S. State St.**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Doug Oates**

**SFe 5081 360946 6/11/2026 10:00:00 AM**  
**Last Routine: 11/13/2025**

**Establishment Phone:**

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 6/11/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Dirty Dish Room**

4-501.114	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	06/11/26																
Priority	<table border="0" style="margin-left: 20px;"> <tr> <td style="padding-right: 20px;">Chlorine</td> <td style="padding-right: 20px;">ppm</td> <td style="padding-right: 20px;">pH&lt;10</td> <td>pH&lt;8</td> </tr> <tr> <td></td> <td>25</td> <td>120 F</td> <td>120 F</td> </tr> <tr> <td></td> <td>50</td> <td>100 F</td> <td>75 F</td> </tr> <tr> <td></td> <td>100</td> <td>55 F</td> <td>55 F</td> </tr> </table> <p style="margin-left: 20px;">Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)</p> <p style="margin-left: 20px;">Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</p>	Chlorine	ppm	pH<10	pH<8		25	120 F	120 F		50	100 F	75 F		100	55 F	55 F	
Chlorine	ppm	pH<10	pH<8															
	25	120 F	120 F															
	50	100 F	75 F															
	100	55 F	55 F															
	<b>Item(s):</b> Chlorine solution concentration																	
	<b>Problem(s):</b> Below 25 ppm																	
	<b>Correction(s):</b> Provide correct concentration as stated above.																	

6/11/2026 A warewash machine shall produce a sanitizing concentration that is the appropriate concentration.

Observed the chlorine concentration of the dish machine to be at most 25 ppm.

Correct immediately by repairing or adjusting equipment to produce a sanitizing solution that is an appropriate concentration. For chlorine, concentration should be between 50-100 ppm. Use test strips on a daily basis to ensure each warewash machine is reaching concentration targets.

Until the dish machine is repaired, dishes, utensils and equipment may be run through the dish machine but must go through a sanitizing step afterwards utilizing the 3-compartment sink and an approved sanitizer of your choice.

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to	06/11/26
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Dirty Dish Room**

sight and touch. (Pf)  
 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):** Non-food contact surface(s)**Problem(s):** Soiled**Correction(s):** Keep clean.

6/11/2026 Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.  
 Observed the red buckets used to fill hot/cold wells to be soiled with excessive food debris.  
 Correct as soon as possible by cleaning the above nonfood-contact surfaces of equipment to sight and touch and maintaining clean at all times.

5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for  
 Priority Foundation EMPLOYEE use and used for no other purpose. (Pf) 06/11/26  
 (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

**Item(s):** Handwashing sink(s)**Problem(s):** Not accessible**Correction(s):** Handwashing sinks are to be accessible for use at all times6/11/2026  
6/11/2026

6/11/2026 A hand washing sink shall be made accessible at all times in order to facilitate/promote employee hand washing. In addition, hand washing sinks shall only be maintained clean and used for hand washing purposes.  
 Observed the handsink in the dish area to be blocked by two rolling trash bins.  
 Corrected during routine inspection - Both of the above mentioned trash bins were relocated by staff to ensure handsink was easily accessible for hand washing. Ensure this area is maintained clear to facilitate easy access to the hand sink.

**Entire establishment**

4-302.12 (A) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily  
 Priority Foundation accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Chapter 3. (Pf) 06/21/26  
 (B) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets. (Pf)

**Item(s):** Food thermometer(s)**Problem(s):** Not available**Correction(s):** Make available at all times.

6/11/2026 Probed food thermometers must be provided and readily available to ensure proper cooking

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Entire establishment**

temperatures.

Observed no probed food thermometer present in the facility. When prompted, neither PIC nor staff member assigned to the omelette station had probed food thermometers available for use.

Correct immediately by providing probed food thermometers and having them readily available for use. In addition, probed food thermometers shall be used routinely to monitor safe food temperatures.

**Closing Comments:**

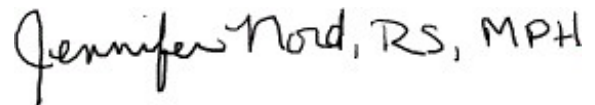
Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed on June 16, 2026.

Ensure that staff use the same procedure for date marking. Recommend the implementation of a temperature log process that involves staff checking temperatures as foods depart the catering kitchen and upon receiving in the Schembechler kitchen.

Please contact [EHSFoodSafety@umich.edu](mailto:EHSFoodSafety@umich.edu) to schedule a follow up inspection once the dish machine has been repaired.

Person in charge (Name and Title)

Inspected By (Name and Title)



Jennifer Nord

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