University of Michigan
EH&S
Ann Arbor, MI 48109-1010
(734)647-1143

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 **SFe 5081 360946 6/23/2026 10:00 am**
Schembechler Hall
1200 S. State St.
ZIP CODE NOT FOUND
Person In Charge (PIC): **Establishment Phone:**

INSPECTION TYPE:
Follow Up Critical

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
Corrected				
4-501.114 Dirty Dish Room Dirty Dish Room		A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P) Chlorine ppm pH<10 pH<8 25 120 F 120 F 50 100 F 75 F 100 55 F 55 F 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) Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P) **Item(s):** Chlorine solution concentration **Problem(s):** Below 25 ppm **Correction(s):** Provide correct concentration as stated above. 6/23/2026 An Ecolab representative was on site during the inspection to repair the dish machine. After conclusion of repairs, chlorine concentration was observed via test strips to measure approximately 100 ppm.	06/11/26	06/23/26 06/23/2026 06/23/2026
4-302.12 Entire establishr Entire establishn		(A) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Chapter 3. (Pf) (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. 6/23/2026 A probed food thermometer was found within a readily-accessible location within the kitchen.	06/21/26	06/23/26 06/23/2026 06/23/2026
4-601.11 Dirty Dish Room Dirty Dish Room		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	06/21/26	06/23/26

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		(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.		06/23/2026 06/23/2026
6/23/2026		Observed the red buckets used to fill hot/cold wells to be clean to sight and touch.		
5-205.11 Dirty Dish Room Dirty Dish Room		(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	06/21/26	06/11/26
		Item(s): Handwashing sink(s) **Problem(s):** Not accessible **Correction(s):** Handwashing sinks are to be accessable for use at all times		06/11/2026 06/11/2026

Closing Comments:

Follow up inspection completed by Ellie Holmes. This report was emailed on June 25, 2026.

Create and follow a procedure to check the concentration of chlorine in the dish machine each day.

Person in charge (Name and Title)

Inspected By (Name and Title)

Ellie Holmes, MPH

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

Ellie Holmes