

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.

UM Hospital Cafeteria
UM Hospital
1500 E. Medical Center Dr.
Ann Arbor, MI 48109
Person In Charge (PIC):

SFE 5081 028958 6/23/2026 10:32:37 PM
Last Routine: 12/2/2025

Establishment Phone: (734) 936-5100

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 6/23/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Basement Walk-in freezer

4-501.11	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	09/21/26
Core		

Item(s): equipment
Problem(s): Do not meet requirements of rule
Correction(s): Repair/replace to meet requirements of rule.

6/23/2026 Equipment shall be maintained in a state of good repair.

Observed the basement (B2) walk-in freezer to have an excessive amount of ice buildup. Foods and shelving stored underneath and near condenser equipment had visible accumulation of ice.

Ice accumulation constitutes a safety issue due to the fact both loose ice piles and ice stuck to the floor were observed. Additionally, the entirety of the metal threshold between the walk-in cooler and walk-in freezer was covered by ice buildup. Loose piles of ice should be removed immediately.

Correct as soon as possible by repairing the equipment such that the freezer operates in a manner compliant with food safety and occupational safety.

Entire establishment

4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	09/21/26
Core		

Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

6/23/2026 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis

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

to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

- 1) Reach-in cooler in grab and go area had residue and debris on interior surfaces, gaskets, and exterior surfaces
- 2) Floor drain and surrounding area (around the exposed pipes) under back kitchen prep line area was observed to have visible dust and debris.
- 3) Reach-in cooler in Ama's guest restaurant station had visible food debris on interior surfaces
- 4) The crevices of the counter in Line 4 locker room were observed to have visible crumbs and food debris
- 5) The floors in the pizza station, particularly under the hot-holding unit, were observed to have a buildup of dust and food debris.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

Grab & Go Area

3-302.11 Priority	(A) FOOD shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal FOODS during storage, preparation, holding, and display from: (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables,(P) and (b) Cooked READY-TO-EAT FOOD; (P) (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food. (2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: (a) Using separate EQUIPMENT for each type, (P) or (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, (P) and (c) Preparing each type of FOOD at different times or in separate areas; (P)	06/23/26
	Item(s): Raw animal food(s)	6/23/2026
	Location: Walk-in cooler	6/23/2026
	Problem(s): Stored over/next to Raw ready-to-eat food(s) Vegetable(s) Vegetable(s)	
	Correction(s): Store raw animal foods below and away from foods needing little or no further prep.	

6/23/2026 Food shall be protected from cross contamination by storing raw animal food below or away from ready to eat food and by storing raw animal foods based on final cooking temperature (ready-to-eat foods above seafood/fish above whole cuts of pork/beef above ground beef

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Grab & Go Area

above poultry/eggs).

Observed a clear bin of cut lettuce stored below boxes with raw cuts of pork.

Violation corrected during routine inspection when PIC Nick relocated lettuce to another shelf within the cooler, away from raw protein products.

Guest Restaurant Station

2-301.15 Priority Foundation		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)		06/23/26
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Item(s): Employee washed/rinsed hands

6/23/2026

Problem(s): In prep sink

6/23/2026

Correction(s): Wash hands in a handwashing sink only.

6/23/2026		An employee of Raja Rani washed their hands in the food prep sink when the hand sink was blocked. Only hand sinks are to be used for hand washing. Food prep sinks are for use with food only and can be contaminated by hand washing. The blockage was removed upon request and education was provided to the employee. Violation corrected.		
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5-205.11 Priority Foundation	Chronic	(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)		06/23/26
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Item(s): Handwashing sink(s)

6/23/2026

Problem(s): Not accessible

6/23/2026

Correction(s): Handwashing sinks are to be accessible for use at all times

6/23/2026		Raja Rani was using the guest restaurant space during the inspection. Upon arrival to the space the hand sink was found to be blocked and not available for use. When this was mentioned to the staff one person began washing their hands in the food prep sink in an attempt to demonstrate the ability to wash their hands. It was explained to the employee that hand washing sinks must be accessible for use at all times and that use of the food prep sink for hand washing was not appropriate. Please note the use of the food prep sink for hand washing is a separate violation. The operator removed the blockage and washed their hands in the hand sink upon request. Violation corrected.		
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Middle prep room

4-601.11 Core	Chronic	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.		09/21/26
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Middle prep room

Item(s): Non-food contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

6/23/2026 Clean the bottom of the knife storage container as it is soiled. This area is not a food contact area but should be kept clean nonetheless.

6/23/2026 The control unit for the chemical dispenser is soiled and needs to be cleaned.

Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed on June 30, 2026.

Recommend a re-evaluation of the cold holding space allotted to guest restaurant Ama's. Cold items held in reach-in fridge were not given sufficient space to allow proper airflow.

Raja Rani did not have a temperature log showing the time and temperature of the food when it left their facility and upon arrival at the hospital cafeteria. It is highly recommended that all guest restaurants record this information and share it with Aramark for their review. This allows Aramark to have oversight, the ability to identify food safety concerns, and enforce corrective measures that will keep the public safe.

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.