

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.

Pierpont Commons Catering
Pierpont Commons
2101 Bonisteel Blvd.

Ann Arbor, MI 48109

Person In Charge (PIC): Justin Lucas

SFE 5081 050977 8/27/2026 9:00:00 AM

Last Routine: 3/19/2026

Establishment Phone: (734) 764-2142

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 Thania Flores, a representative from University of Michigan, on 8/27/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

catering area

6-501.11 **Repeat** PHYSICAL FACILITIES shall be maintained in good repair.

11/25/26

Core

Item(s): Physical facilities

Location: ice machine room Ceiling

Problem(s): In poor repair

Correction(s): Repair/replace.

8/27/2026 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) Ceiling with mold growth in the ice machine room in the catering area downstairs.

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

Entire establishment

4-602.13 **Repeat** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

11/25/26

Core

Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

8/27/2026 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis 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:

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

Entire establishment

1) Yellow ice build-up in the interior wall of the walk-in freezer.

2) The interior ceiling of the produce walk-in cooler with an accumulation of mold growth.

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.

Kitchen

3-202.15 FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. (Pf) 08/27/26

Item(s): Food package(s) Cans

Location: Dry storage

Problem(s): Dented, dented on seam or swollen

Correction(s): Discard.

8/27/2026

8/27/2026

8/27/2026 Food packages shall be kept in good condition and protect the integrity of their contents so that the food is not exposed to adulteration or potential contaminants.

Observed the following food package in the establishment not in good condition:

1) Dented can of evaporated milk.

Correct immediately by discarding, returning to the supplier, or properly segregating the damaged food package from food intended for use.

CORRECTED during routine inspection, PIC discarded the dented can of evaporated milk.

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 08/27/26

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 can openers

Problem(s): Soiled

Correction(s): Keep clean.

8/27/2026

8/27/2026

8/27/2026 Food-contact surfaces of equipment shall be cleaned sanitized to sight and touch once they have become contaminated and/or soiled.

Observed the following food-contact surface of equipment in the establishment that is in need of cleaning:

1) Can opener blade is soiled with encrusted food debris.

Correct immediately by cleaning and sanitizing all food-contact surfaces of equipment to sight and touch once they have become contaminated and/or soiled.

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

Kitchen

CORRECTED during the routine inspection, staff member sent it to the dishwashing room to be cleaned and sanitized.

Closing Comments:

Joint routine inspection conducted by Ellie Holmes and Thania Flores.

Recommend monitoring the possible mechanical leak observed in the walk-in freezer and repairing it. Do not store food or food-contact items beneath the leak to prevent potential contamination.

Continue to work on addressing/correcting core violations, which will be reinspected at the next routine inspection.

Staff was knowledgeable about the operation and able to answer all food safety questions. Great job!

This report was emailed on August 28, 2026.

Person in charge (Name and Title)

Inspected By (Name and Title)



Thania Flores

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