

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.

UMH PFANS B2
UM Hospital B2
1500 E. Medical Center Dr.
Ann Arbor, MI 48109
Person In Charge (PIC):

SFE 5081 029548 9/3/2026 9:00:08 AM
Last Routine: 03/20/2026

Establishment Phone: (734) 936-4102

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 Thania Flores, a representative from University of Michigan, on 09/03/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

5-205.11 **Repeat** (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) 09/03/26
Priority Foundation (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

Item(s): Handwashing sink(s) 09/03/2026
Location: hand wash sink(s) 09/03/2026
Problem(s): Not easily accessible
Correction(s): Make easily accessible.

9/3/2026 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 following hand washing sinks with items stored either in front of them, which makes them inaccessible:

- 1) Hand washing sink (located in the receiving area) had rolling carts stored in front of it.
- 2) Both hand washing sinks (located in the pots and pans room) had items stored in front of them. One had a broom and the food waste bin stored in front. The other had the pots and pans dish machine motor stored in front of it.

Correct immediately by keeping hand washing sinks easily accessible at all times, and only use hand washing sinks for hand washing purposes.

CORRECTED DURING ROUTINE INSPECTION - Two of the mentioned hand washing sinks were made easily accessible to encourage and promote hand washing. A work order was placed to remove the motor from in front of the hand sink.

6-501.12 **Chronic**

12/02/26

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

Core	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.			
	(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.			
	Item(s): Physical facilities/structures			
	Location: Walk-ins			
	Problem(s): With accumulation of debris			
	Correction(s): Keep clean.			
9/3/2026	Physical facilities shall be maintained clean to sight and touch.			
	Observed the following areas in need of cleaning throughout the facility:			
	1) Beverage walk-in cooler condenser unit, condensate lines, and the fans with an accumulation of dust and other contaminants On the floor, where milk products are stored, there were dried milk spots throughout.			
	2) Produce walk-in cooler ceiling and walls with an accumulation of dust and other contaminants.			
	3) Walk-in freezer with ice build up on the floor, curtains, and on the walls.			
	Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.			

Walk in Cooler

3-501.17	(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf)		09/03/26	
Priority Foundation	(B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)			
	A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)			
	Item(s): In house prepared ready-to-eat potentially hazardous food(s)		09/03/2026	
	Location: Whirlpool freezer		09/03/2026	
	Problem(s): Without date of consumption marking			
	Correction(s): Provide proper date marks as stated above.			
9/3/2026	Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard date that is no greater than 7 days from preparation.			
	Observed two containers of chicken salad in the Meals on Wheels walk-in cooler with no datemark.			

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Walk in Cooler

Correct immediately by properly date marking PH/TCS foods that will be stored for longer than 24 hours with a preparation and discard date that does not exceed 7 days from the preparation date. Any remaining food at the end of 7 days must be discarded.

CORRECTED DURING ROUTINE INSPECTION- Staff member added a datemark label on both containers of chicken salad.

4-602.13 **Repeat** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 12/02/26
Core

Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

9/3/2026 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:

1) The storage racks in the Meals on Wheels walk-in cooler soiled with an accumulation of mold and debris.

2) Fans in the main dishwashing area with dust and 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.

Closing Comments:

Joint routine inspection conducted by Jennifer Nord, Ellie Holmes, and Thania Flores.

Recommend the following:

1) At the time of inspection, all three of the dish machines were not operational. Repair all three dish machines and implement a preventative maintenance schedule to ensure they remain operational.

2) In the pots and pans room an exhaust system should be installed to remove steam and moisture from the standing dish machine.

3) Follow-up with pest management to continue mitigation efforts to control flies.

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

This report was emailed on September 04, 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.