

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.

Pavilion PFANS Kitchen
Kahn Health Care Pavilion
1315 E. Ann St.
Ann Arbor, MI 48109-1308
Person In Charge (PIC):

SFE 5081 XXXXXX 9/9/2026 10:00:00 AM
Last Routine: 3/17/2026

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 Thania Flores, a representative from University of Michigan, on 9/9/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back hallway

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	12/08/26
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Item(s): Equipment components
Location: Walk-in cooler
Problem(s): In poor repair Broken
Correction(s): Repair/replace.

9/9/2026 Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

1) Compost walk-in cooler thermometer reader located outside of the unit not functioning.

Correct as soon as possible by repairing the above equipment component in the facility.

Kitchen

3-304.12 Core	During pauses in FOOD preparation or dispensing, UTENSILS shall be stored: (A) In the FOOD with their handles above the top of the FOOD and the container; (B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT (D) In running water, such as dipper well. (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or (F) In a container of water maintained at a temperature of at least 135° F.	09/09/26
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Item(s): Dispensing utensil(s) 9/9/2026

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

Location: Cook Line cold holding unit
Problem(s): Improperly stored With handle in product
Correction(s): Store with handle extended out of product.

9/9/2026 During pauses in food preparation, dispensing utensils shall be smooth and easily cleanable with a handle, which must be stored with the handle above the top of the food to prevent contamination of food products.

Observed a the scoop handle being stored on top of the pasta in the cold-holding unit along the cook line, which allows for contamination of the food product.

Correct by replacing single-service bowl with a smooth and easily cleanable utensil that has a handle and ensuring that handle is always above top of the food in between food preparation to avoid contamination of food products.

CORRECTED DURING ROUTINE INSPECTION, staff member removed scoop handle from the pasta.

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 12/08/26
 Core (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): Cooking equipment broiler
Location: Cook Line Broiler ; Salamander equipment
Problem(s): With accumulation of debris
Correction(s): Keep clean.

9/9/2026 Food-contact surfaces and nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Observed the following food-contact surfaces/nonfood-contact surfaces throughout the facility in need of cleaning:

1) Broiler grates in the "Salamander" above the gas range"with an accumulation of dust and debris. The "Salamander" is not in-use, however, it shall be maintained clean.

Correct immediately by cleaning the above food-contact surfaces to sight and touch and nonfood-contact surfaces to sight and touch as soon as possible and maintaining them clean at all times.

Closing Comments:

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

Recommend the following:

1) Turn on the air curtain to mitigate future pest activity in the Trash/Recycle Wash area in the back.

Continue to work on addressing/correcting core violations, which will be reinspected at the next routine inspection. However, if they are corrected before the next routine inspection, please let us know.

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

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This report was emailed on September 10, 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.