

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.

Wolverine Village Dining
Wolverine Village
310 Hill St
Ann Arbor, MI 48109
Person In Charge (PIC):

SFE 5081 367093 9/17/2026 9:30:00 AM
Last Routine: 09/17/2026

INSPECTION TYPE:
Routine Inspection

Establishment Phone:

Manager Certified	Yes
License Posted	N/A
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 09/17/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

24 Carrots

6-301.12	Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:	09/27/26
Priority Foundation		

- (A) Individual, disposable towels; (Pf)
- (B) A continuous towel system that supplies the user with a clean towel;(Pf) or
- (C) A heated-air hand drying device.(Pf)
- (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)

Item(s): Sanitary hand drying provisions
Location: Handwashing Sink
Problem(s): Not provided

9/17/2026	Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.
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Observed no paper towels provided at hand washing sink at the 24 Carrots station.

Correct immediately by supplying paper towels to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying. In addition, paper towels must be conveniently located for employees to dry hands.

back hallway

6-501.111	The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by:	09/17/26
Priority Foundation		

- (A) Routinely inspecting incoming shipments of FOOD and supplies;
- (B) Routinely inspecting the PREMISES for evidence of pests;
- (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)
- (D) Eliminating harborage conditions.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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back hallway

Item(s): Pest(s) flies
Location: By the recycling bins
Problem(s): Present in facility
Correction(s): Remove pests from facility.

9/17/2026 The presence of insects shall be controlled to minimize their presence on the premises by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.

Observed several flies present in the facility, specifically in the back hallway near the dock area coming from the open door from the recycling bin room.

Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator.

Recommend keeping the door closed to the recycling room.

back kitchen area

3-501.14 (A) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled: 09/17/26
Priority (1) Within 2 hours, from 135°F to 70°F; and (P)
(2) Within 4 hours, from 70°F to 41°F or less (P)
(B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared from ingredients at ambient temperature shall be cooled within 4 hours to 41°F or less. (P)
(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 41°F during shipment from the supplier shall be cooled within 4 hours to 41°F or less. (P)

Item(s): Cooked food(s) cooled 09/17/2026
Problem(s): From 135 degrees f to 70 degrees F for more than 2 hours 09/17/2026

9/17/2026 Food shall be cooled from 135°F to 70°F in 2 hours and from 70°F to 41°F in an additional 4 hours for a total cooling curve not to exceed 6 hours.

Observed lima beans were found at 10:15am in the blast chiller at 55°F. There was no documentation on when they were placed in the blast chiller to verify when the cooling process had started.

Correct immediately by cooling foods within the proper time frame as outlined in the Food Code above.

CORRECTED DURING ROUTINE INSPECTION - Staff member had placed the lima beans at 9:30am at 167°F, and they were found at 10:15am to be 55°F. Documentation was provided.

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to 09/17/26
Priority Foundation 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.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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back kitchen area

(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

Location: Prep area

Problem(s): Soiled

Correction(s): Keep clean.

9/17/2026 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 surfaces of equipment throughout the establishment that are in need of cleaning:

- 1) Soiled slicer in the production kitchen area.
- 2) Electric can opener blade was 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.

CORRECTED DURING ROUTINE INSPECTION, staff member took apart the can opener and cleaned/sanitized it.

Dishwashing Area

4-501.112 In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 194 F, or less than 165 F for stationary rack machines or 180 F for all other machines to assure proper sanitizing of utensils. 09/27/26
Priority Foundation (Pf)

Item(s): Dish machine final rinse temperature

Location: dish machine(s)

Problem(s): Less than 180 degrees F For hot water sanitizing machine

Correction(s): Repair to provide temperature stated above.

9/17/2026 In a mechanical operation, the water temperature of the final rinse may not be less than 180°F.

The pots and pans dish machine had a final rinse cycle water temperature ranging below 180°F. As observed on the pots and pans dish machine temperature log from 09/16/2026, the heat sensitive sticker did not indicate a color change on the tab. The pots and pans dish machine temperature had not been verified at the time of inspection on 09/17/2026.

Correct by repairing the dish machine to have a final rinse cycle temperature of at least 180°F. This can be verified by confirming that the heat sensitive sticker at least reaches 160°F on the surface of a pot or pan. In the meantime, the pots and pans dish machine can be utilized to wash/rinse, but must be sanitized at the 3-compartment sink.

Entire establishment

4-501.11 EQUIPMENT shall be maintained in a state of repair and condition that meets the 12/16/26

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

requirements of the code.

Core

Item(s): equipment

Problem(s): In poor repair

Correction(s): Repair/replace.

9/17/2026

Equipment, including their components, throughout the facility shall be maintained in state of good repair.

Observed the following equipment items throughout establishment in need of repair:

1) Combi ovens in Signature Maize not functioning properly.

2) Walk-in cooler in the salad area condenser unit is frozen and unable to properly maintain proper temperature.

3) Pots and pans dish machine with a final rinse temperature below 180°F.

4) Walk-in freezer. Multiple areas were leaking throughout the walk-in freezer. The condenser unit was unplugged during the time of inspection. The wall-mounted light bulbs casings at both rear doors were filled with water/ice.

Correct as soon as possible by repairing and/or replacing the above equipment items throughout the facility as soon as possible.

Floor

6-501.12

Core

(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

12/16/26

(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: Floor Sink receiving cup/basket

Problem(s): Soiled

Correction(s): Keep clean.

9/17/2026

Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Receiving floor sink baskets that are pinned to the drain pipe are soiled throughout the facility.

Correct as soon as possible by making the floor drains easily accessible/removable to allow for these areas throughout the facility to be maintained clean to sight and touch at all times.

Walk-in units

4-602.13

Core

NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency

12/16/26

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

necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)

Location: Walk-ins

Problem(s): With accumulation of debris

Correction(s): Keep clean.

9/17/2026

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) Ice accumulation on the condenser unit of the salad walk-in cooler.

2) Ice accumulation in the walk-in freezer throughout the unit, including on the sprinkler heads, light bulbs, storage racks, floors, and walls.

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.

The following must be addressed within 10 days to protect the health and safety of students and staff:

1) The defrost cycle of the salad walk-in cooler must be changed at a time when the dining hall is not in service. The current defrost cycle is set from 2:00-4:00 pm, based on the SmartSense data provided, the walk-in cooler's temperature increases significantly around 5:00 pm after the set defrost cycle.

2) Pots and pans dish machine functioning properly.

3) Walk-in freezer leak.

4) An uniform policy regarding the hand sinks within the metal work stations that are not being used for their intended purpose.

5) Ensure staff record/document temperatures and times when applicable.

EHS needs a written estimate of when the following items will be completed:

1) Installation of air curtains at all adjacent doors to the dock area to mitigate pest activity and entry to kitchen areas. Additionally, maintain the door closed to the recycle bin area as this room contains harborage conditions for pests.

2) Floor drains and baskets must be easily removable/accessible to allow for cleaning. Currently, throughout the facility, the receiving floor sink baskets are pinned to the drain pipes. They cannot be properly cleaned and will create harborage conditions for pests. Make accessible to clean.

3) All other equipment that is not functioning properly.

EHS Food Safety will follow-up within 10 days to check on the status of all items noted in the report.

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

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This report was emailed on September 18, 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.