

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.

Mary Markley Dining
Mary Markley Hall
1503 Washington Heights
Ann Arbor, MI 48109

Person In Charge (PIC): Holly Downey

SFE 5081 029145 10/15/2026 11:30:00 AM
Last Routine: 04/28/2026

Establishment Phone: (734) 764-1151

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 10/15/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Prep Area

4-601.11 Repeat	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	10/15/26
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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)

Location: Prep area can opener and cutting blade

Problem(s): Soiled

Correction(s): Keep clean.

10/15/2026

10/15/2026

10/15/2026	Food-contact surfaces of equipment shall be cleaned sanitized to sight and touch once they have become contaminated and/or soiled.
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Observed the following food-contact surfaces of equipment throughout the establishment that are 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.

CORRECTED DURING ROUTINE INSPECTION - Staff washed and sanitized can opener.

Closing Comments:

Joint routine inspection conducted by Ellie Holmes and Thania Flores.

Clean standing fan in the dish room if it is functional and will be actively used.

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

This report was emailed on October 15, 2026.

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