University of Michigan
EH&S
Ann Arbor, MI 48109-1010
(734)647-1143

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.

Michigan Bakery at Mary Markley **SFE 5081 072234 10/15/2026 10:30:00 AM**
Mary Markley Hall **Last Routine: 04/28/2026**
1503 Washington Heights
Ann Arbor, MI 48109
Person In Charge (PIC): Abby Tull **Establishment Phone: (734) 647-2625**

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 Ellie Holmes, 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.

Baking area

4-602.13 Core — NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. — 01/13/27

Location: Fan(s)

10/15/2026 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent an accumulation of food, debris, and other contaminants.

Observed the floor fan near racks of baked goods to have an accumulation of dust.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent an accumulation of food, debris, and other contaminants.

Dry goods storage area

3-202.15 Priority Foundation — 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) — 10/15/26

Item(s): Food package(s) — 10/15/2026
Problem(s): Dented, dented on seam or swollen — 10/15/2026
Correction(s): Discard.

10/15/2026 Food packages shall be in good condition to protect the integrity of contents from exposure to adulteration or potential contamination.

Observed a dented can of caramel sauce and a dented can of coconut milk on the can rack in the dry goods/scaling room.

Corrected during routine inspection when PIC explained the process for checking can integrity and disposed of caramel sauce and coconut milk cans.

Closing Comments:

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

Joint routine inspection conducted by Thania Flores and Ellie Holmes. Report was emailed to establishment management on October 15, 2026.

Excellent demonstration of food safety practices by staff. Keep up the excellent work!

Person in charge (Name and Title)

Inspected By (Name and Title)

Ellie Holmes

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