

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.

**Mosher-Jordan Dining
Mosher-Jordan Hall
200 Observatory**

Ann Arbor, MI 48109-2035

Person In Charge (PIC): Tony Picinotti/Jacob Meier

**SFE 5081 061288 10/28/2026 9:45:43 AM
Last Routine: 04/13/2026**

Establishment Phone: (734) 764-2111

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 Ellie Holmes, a representative from University of Michigan, on 10/28/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-602.13 Core	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	01/26/27
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Item(s): Nonfood contact surface(s)

Location: Fan(s)

Problem(s): Soiled

Correction(s): Keep clean.

10/28/2026 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 wall fan in dish area to have visible 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.

Pizza Prep Area

4-601.11 Priority Foundation	Chronic (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	10/28/26
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(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) equipment can openers

Problem(s): Soiled

Correction(s): Keep clean.

10/28/2026

10/28/2026

10/28/2026 Food-contact surfaces of equipment shall be cleaned sanitized to sight and touch once they

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Pizza Prep Area

have become contaminated and/or soiled.

Observed the can opener blade in the pizza station to be soiled with encrusted food debris.

Corrected during routine inspection when PIC Jacob removed the can opener to dish area.

Production Area

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 01/26/27
Core (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 floors

Problem(s): Not clean

Correction(s): Keep clean

10/28/2026 Physical facilities shall be maintained clean to sight and touch.

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

1) Trench drain at the cart wash/storage closet.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Salad Bar

4-501.11 EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 01/26/27
Core

Item(s): equipment

Location: cooler(s)

Problem(s): In poor repair

Correction(s): Repair/replace.

10/28/2026 Equipment shall be maintained in a state of good repair.

Observed the cooler used for the yogurt and fruit in the salad bar area to be broken. Ice was used for cold holding, and this is not an appropriate long-term solution.

Correct as soon as possible by repairing the above equipment items throughout the facility.

Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed to management on October 28, 2026.

Excellent food safety practices exhibited by staff.

Water filters in the drink station area are dated September of 2024. Confirm the frequency of replacement needed for these filters, replace if due, and create a schedule to ensure timely replacement.

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Person in charge (Name and Title)

Inspected By (Name and Title)

Ellie Holmes, MPH

Ellie Holmes

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