

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 **SFE 5081 061288 9/26/2025 10:30:00 AM**
Mosher-Jordan Hall **Last Routine: 3/21/2025**
200 Observatory
Ann Arbor, MI 48109-2035
Person In Charge (PIC): Steven Ackermann **Establishment Phone: (734) 764-2111**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	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 Nonda Mihas, a representative from University of Michigan, on 9/26/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	12/25/25
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Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

9/26/2025	Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent the accumulation of food, debris, and other potential contaminants.	
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Observed the following nonfood-contact surfaces of equipment in need of cleaning throughout the facility:

- 1) Gaskets on several cold-holding unit doors (e.g. salad bar cooler units, condiment station Delfield two-door cooler, Chef's walk-in cooler, etc.) were observed to be soiled.
- 2) Exterior surfaces of several ovens and oven racks around the production kitchen were observed to have significant grease buildup.
- 3) Observed a circular cover on prep table as a modification for a former garbage disposal. Food debris was found underneath the cover (see photo).

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

6-501.12	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	12/25/25
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Item(s): Physical facilities/structures

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Entire establishment**Problem(s):** Not clean**Correction(s):** Keep clean

9/26/2025

Physical facilities shall be maintained clean to sight and touch.

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

- 1) Production Kitchen - Excessive debris/dust buildup around ceiling vents (see photo). According to person in charge, ceiling vents are cleaned regularly (i.e. at least once per month) by kitchen staff. Work with Facilities to have this addressed/corrected further.
- 2) Production Kitchen - Excessive debris and water located underneath combi over to the right of proofing oven (see photo).
- 3) Observed visible dust on ventilation hoods throughout the establishment, including the proofing and combi ovens in the production kitchen and the rotisserie oven near the pizza station (see photo).
- 4) Signature Station - Food debris/residue on the floor, specifically underneath cooking equipment.
- 5) Ice machine was observed to have visible dirt on white plastic component on the top of the interior of the machine.
- 6) Interior of freezer adjacent to dry storage room was found to have excessive ice buildup on ceiling and boxes of food product (see photo). If this issue becomes persistent or recurring, the freezer should be repaired or serviced.

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

Finale3-304.12
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.

12/25/25

Item(s): Dispensing utensil(s)**Location:** Prep area**Problem(s):** Improperly stored In standing water**Correction(s):** Store as stated above.

9/26/2025

During pauses in food prep, utensils shall be stored in either cool, running water, on a clean surface, or in water that is maintained at 135 °F or above.

Observed two containers of soiled standing water with scoops stored inside of them (see

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

photo).

Correct by storing utensils in dipper well, on a clean surface, or in water that is maintained at 135 °F or above. Do not store utensils in standing water that is less than 135 °F.

Signature

3-501.17 (A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf) 09/26/25
 Priority Foundation (B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): In house prepared ready-to-eat potentially hazardous food(s) 9/26/2025
Location: 2-door cooler(s) 9/26/2025
Problem(s): Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation
Correction(s): Provide proper date marks as stated above.

9/26/2025 Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard date that is no greater than 7 days from preparation.

Observed large container of "salsa fresh" that was prepared today with a date mark label reading, "9/26-10/2". There was also a "tomato diced" label on this container with a preparation date of "9/23" (see photo). I had a discussion with the food service employee that prepared the salsa and determined that the diced tomatoes (prepared on 9/23) were used in the salsa recipe, therefore the date label for the salsa had a discard date that was greater than 7 days from the preparation date.

Correct by properly date marking PH/TCS foods that will be stored for longer than 24 hours with a preparation and discard date that does not exceed 7 days from the preparation date. Any remaining food at the end of 7 days must be discarded.

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Food service employee changed the date label on the "salsa fresh" container to read, "9/26-9/29", given that the diced tomatoes were prepared on "9/23".

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 09/26/25
 Priority Foundation (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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Signature

(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 slicer

9/26/2025

Problem(s): Soiled

9/26/2025

Correction(s): Keep clean.

9/26/2025

Food-contact surfaces of equipment shall be maintained clean to sight and touch.

Observed slicer had food residue present. According to person in charge, slicer was last used yesterday.

Correct by cleaning/sanitizing slicer.

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Slicer was cleaned/sanitized. In addition, person in charge will be having a discussion with employee who used the slicer last.

World Palate

4-501.11 **Chronic** EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

12/25/25

Core

Item(s): equipment

Problem(s): In poor repair

Correction(s): Repair/replace.

9/26/2025

One-door cold-holding unit with top rail is not operational. According to person in charge, unit has been experiencing electrical issues.

Correct by repairing the above cold-holding unit.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

Staff was able to answer all food safety-related questions.

Observed the eyewash station in the chemical room to be blocked by several cleaning carts. Discussed with PIC Tony the need to have eyewash station accessible at all times. Tony recommended the use of floor tape designating a path to remain clear to the eyewash station.

Priority foundation violations 3-501.17 and 4-601.11 were addressed/corrected during the routine inspection, therefore no additional follow up is needed at this time, however core violations should be addressed/corrected in a timely manner, which will be reinspected at the next routine inspection.

Report was emailed to person in charge and Michigan Dining management team.

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Person in charge (Name and Title)

Inspected By (Name and Title)



Nonda Mihas

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