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.

**FOOD ESTABLISHMENT INSPECTION REPORT**

This Facility was inspected by David Peters, a representative from University of Michigan, on 10/25/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Bar Area

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bar Area 4-402.12 Core</td>
<td>Yes</td>
<td>Unless otherwise approved, floor-mounted EQUIPMENT that is not EASILY MOVABLE shall be SEALED to the floor or elevated on legs that provide at least a 6 inch clearance between the floor and the EQUIPMENT (COUNTER-MOUNTED equipment that is not easily moveable shall be elevated on legs at least 4 inches high).</td>
<td>01/23/20</td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td>Table-mounted equipment</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Location:</td>
<td>cooler(s)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10/25/2019</td>
<td>OBSERVED A SMALL RED BULL COOLER INTENDED FOR COUNTERTOP USE SITTING ON THE FLOOR BEHIND THE BAR, REPURPOSED TO HOLD OREGON CHAI CONTAINERS AND OTHER HOT DRINK FLAVORINGS. EITHER MOVED THIS COOLER TO A COUNTERTOP OR INSTALL LEGS TO ELEVATE THE SMALL COOLER 6 INCHES OR MORE OFF THE FLOOR.</td>
<td></td>
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</tbody>
</table>

### Grill Kitchen

<table>
<thead>
<tr>
<th>Violation Category</th>
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</thead>
<tbody>
<tr>
<td>Grill Kitchen 4-702.11 Priority</td>
<td>Yes</td>
<td>UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. (P)</td>
<td>10/25/19</td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td>Clean utensil(s) and food-contact surface(s)</td>
<td></td>
<td>10/25/2019</td>
<td></td>
</tr>
<tr>
<td>Location:</td>
<td>red sani-bucket</td>
<td></td>
<td>10/25/2019</td>
<td></td>
</tr>
<tr>
<td>Problem(s):</td>
<td>Not sanitized</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Sanitize as required above.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## Grill Kitchen

**Inspection. Corrected.**

### 3-501.17 Repeat

**Category:** Priority Foundation

- **Description:** (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)
- **Problem:** (A) 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)

**Problem(s):** Without date of consumption marking

**Correction(s):** Provision of proper date marks as stated above.

### 4-501.17

**Category:** Priority Foundation

- **Description:** Warewashing water shall contain cleaning solution(s) and must be used according to manufacturer's label instructions. (Pf)

**Item(s):** Cleaning agents for warewashing detergent

**Location:** Green detergent pail

### 6-301.20 Repeat

**Category:** Core

- **Description:** A HANDWASHING SINK or group of adjacent HANDWASHING SINKS that is provided with disposable towels shall be provided with a waste receptacle.

**Item(s):** Waste recepticle(s) trash can

**Location:** Hand wash sink(s)

**Problem(s):** Not provided At hand sink

**Correction(s):** Provision

### Petrovich Family Grill

- **Date:** 10/25/2019
- **Time:** 12:44:16 PM

---
Petrovich Family Grill

MFL289.41 Core
Sec. 4119. (1) Except as otherwise provided in subsection (2), a person licensed as a food establishment under this chapter shall keep a copy of the current license or temporary license furnished by the department posted and exposed in a conspicuous place for public inspection. A conspicuous place is the principal place where food business is transacted. (2) In the case of vending machines, the name and address and telephone number of the current vending machine location operator shall be conspicuously displayed on each vending machine.

10/25/2019 POST THE FRAMED FOOD LICENSE WHERE IT’S CONSPICUOUS TO THE PUBLIC OUT FRONT WHERE THE LIQUOR LICENSE AND OTHER MATERIALS ARE FRAMED AND POSTED.

MFL289.61 Core
Sec. 6141. (1) A food service establishment in which solid foods are sold and consumed on the premises shall prominently display a poster in the kitchen area of the food service establishment diagramming and explaining the antichoking techniques safe for both adults and children approved by the department for dislodging foreign obstacles caught in the throat of a choking person.

10/25/2019 ACQUIRE AN ANTI-CHOKING POSTER AND POST IN THE BACK OF THE HOUSE WHERE STAFF CAN SEE IT.

Upstairs Catering Kitchen

4-903.11 Core
Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.

Item(s): Clean equipment/utensil(s)
Problem(s): Stored on floor or less than 6 inches above floor
Correction(s): Store at least 6 inches above the floor.

10/25/2019 OBSERVED CATERING ITEMS IN RACKS, CRATES, AND A DECORATIVE BOX STORED ON THE FLOOR UNDER A STORAGE RACK ACROSS FROM THE COFFEE BREWER. STORE THESE ITEMS 6 INCHES OFF THE FLOOR.

Closing Comments:
OBSERVED CATERING STAFF IN THE UPSTAIRS KITCHEN ON THEIR PERSONAL CELL PHONES BETWEEN SERVICE TIMES FOR AN EVENT OCCURRING IN THE BANQUET ROOM. ALSO OBSERVED CELL PHONES LEFT ON A STORAGE RACK WITH CLEAN EQUIPMENT AND ON A STAINLESS STEEL TABLE. USE AND STORAGE OF PERSONAL DEVICES SHOULD BE CLOSELY MONITORED AND CONTROLLED TO PREVENT CONTAMINATION OF HANDS AND/OR FOOD CONTACT SURFACES, CLEAN EQUIPMENT, ETC. ENSURE STAFF ARE WASHING THEIR HANDS AFTER USING CELL PHONES BEFORE RETURNING TO FOOD SERVICE TASKS.

UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at http://ehs.umich.edu/campus-life-safety/food-safety/inspections/
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Person in charge (Name and Title)  

[Signature]

Inspected By (Name and Title)  

[Signature]

David Peters

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