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.

Lawyer’s Club SFE 5081 029138 04/09/2019 10:30:01 AM Last Routine: 10/26/2018
Lawyer’s Club
551 S. State St.
Ann Arbor, MI 48109-1208
Person In Charge (PIC): Brian Allen

Manager Certified: Yes
License Posted: Yes
Antichoking Poster: Yes
CO2 Tanks Secured: Yes

INSPECTION TYPE:
Routine Inspection

Violation Category Repeat Violation Description/Remarks/Correction Schedule Correct By Corrected
This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 04/09/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

4-601.11 Repeat (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)
(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)
Problem(s): Soiled
Correction(s): Keep clean.

04/09/2019 THE CAN OPENER BLADE WAS SOILED AT THE BEGINNING OF THE INSPECTION. THIS HAS THE POTENTIAL TO CONTAMINATE FOOD PRODUCTS. UPON REQUEST THE BLADE WAS CLEANED. VIOLATION CORRECTED.

3-304.12 Core (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.

Item(s): Dispensing utensil(s)
Problem(s): Improperly stored
Correction(s): Relocate.

04/09/2019 THE SCOOP HANDLE IN THE FLOUR CONTAINER WAS BURIED IN THE PRODUCT.
### Kitchen

**3-307.11 Core**

**Item(s):** Food  
**Problem(s):** Not protected From contamination  
**Correction(s):** Protect against contamination  
**04/09/2019**  
**07/08/19**  
THE BULK FLOUR CONTAINER IS LINED WITH PLASTIC THAT IS TEARING. THIS COULD RESULT IN PHYSICAL CONTAMINATION OF THE FOOD. REMOVE THE PLASTIC LINER AND DISCONTINUE THIS PRACTICE.

### Self service area

**3-501.16 Priority**

**Item(s):** Cold food item(s)  
**Problem(s):** Stored above 41 degrees F  
**Correction(s):** Store below 41 degrees F.  
**04/09/2019**  
**04/09/2019**  
THE COMPOSED SALADS, YOGURT AND SLICED TURKEY WERE FOUND AT 46-52 DEGREES F. WHEN PREPARING THE FOOD ITEMS BE SURE TO REMOVE FROM THE REFRIGERATOR ONLY THE PRODUCT THAT IS CURRENTLY BEING PREPARED. IF FOOD ITEMS ARE REMOVED FROM REFRIGERATION AND REMAIN ON A CART AT ROOM TEMPERATURE THEY WILL WARM UP, ENTERING THE TEMPERATURE DANGER ZONE WHERE BACTERIAL GROWTH IS MORE ACTIVE. IN THIS CASE THE OPERATOR PLANNED TO CHECK FOOD TEMPERATURES PRIOR TO THE END OF THE MEAL AND ALL ITEMS OVER 41 DEGREES WERE TO BE THROWN OUT. VIOLATION CORRECTED.

**4-602.13 Repeat Core**

**Item(s):** Nonfood contact surface(s)  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.  
**04/09/2019**  
CLEAN THE GASKETS ON THE SALAD BAR UNDER COUNTER COOLER AS THEY ARE SOILED.

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**Closing Comments:**
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/](http://ehs.umich.edu/campus-life-safety/food-safety/inspections/)

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<th>Person in charge (Name and Title)</th>
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<tr>
<td>[Signature]</td>
<td>Jennifer Nord, RS, MPH</td>
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This signature does not imply agreement or disagreement with any violation noted.