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
Lawyer's Club
551 S. State St.
Ann Arbor, MI 48109-1208
Person In Charge (PIC): Brian Allen

INSPECTION TYPE:
Routine Inspection

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

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

This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 11/6/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

3-501.17 Repeat (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)

(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): Commercially processed ready to eat potentially hazardous food(s) 11/6/2019
Problem(s): Without date of consumption marking 11/6/2019
Correction(s): Provide proper date marks as stated above. 11/6/2019

11/6/2019 PROVIDE DATE MARKS ON THE OPENED SOFT CHEESES IN THE SALAD BAR AREA. ADD SIX DAYS TO THE PREP DATE TO DETERMINE THE CONSUME BY DATE. THESE ITEMS WERE DATED DURING THE INSPECTION. VIOLATION CORRECTED.

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) 11/6/2019
Problem(s): Soiled 11/6/2019
**Kitchen**

**Correction(s):** Keep clean.

11/6/2019  
THE SLICER WAS NOT THOROUGHLY CLEANED AFTER THE LAST USE. CLEAN THE SLICER THOROUGHLY TO PREVENT THE CONTAMINATION OF FOOD DURING PREPARATION.

11/6/2019  
THE FLOOR AND COUNTER MIXERS WERE NOT THOROUGHLY CLEANED AFTER THE LAST USE. UPON IDENTIFICATION, THESE AREAS WERE CLEANED. VIOLATION CORRECTED.

4-501.14  
Core  
A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards shall be cleaned as required.

**Item(s):** Warewashing equipment  
**Problem(s):** Not cleaned  
**Correction(s):** Clean as required above.

11/6/2019  
THE SOAK SINK AT THE THREE COMPARTMENT SINK IS SOILED AND NEEDS TO BE CLEANED.

4-602.13  
Repeat  
Core  
NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

**Item(s):** Nonfood contact surface(s)  
**Problem(s):** With accumulation of debris  
**Correction(s):** Keep clean.

11/6/2019  
CLEAN THE GASKETS ON THE UNDER COUNTER COOLER IN THE SALAD BAR AREA.

6-501.12  
Repeat  
Core  
(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.

**Item(s):** Physical facilities/structures  
**Problem(s):** Not clean  
**Correction(s):** Keep clean

11/6/2019  
CLEAN THE PIPES IN THE KITCHEN, UNDER THE PREP TABLE.

**Self service area**

4-602.13  
Repeat  
Core  
NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

**Item(s):** Nonfood contact surface(s)

02/04/20
Self service area

Problem(s):  Soiled
Correction(s):  Keep clean.

11/6/2019  CLEAN THE INTERIOR OF THE JUICE MACHINE AS IT IS SOILED. PLACE THIS EQUIPMENT ON A ROUTINE CLEANING SCHEDULE.
11/6/2019  THE UNDERSIDE OF THE DAIRY COOLER IS SOILED AND NEEDS TO BE CLEANED ROUTINELY.

Closing Comments:
THE SIMPLOT EDAMAME IS PLACED ON THE SALAD BAR FOR USE AS A COLD ITEM. THE PACKAGE CLEARLY STATES THE EDAMAME MUST BE THOROUGHLY COOKED AND COOLED PRIOR TO USING IT AS A COLD FOOD ITEM. IN THE FUTURE COOK AND COOL THE EDAMAME PROPERLY BEFORE PLACING IT ON THE SALAD BAR.
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/

Person in charge (Name and Title)  Inspected By (Name and Title)

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