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.

Petrovich Family Grill & Catering  
UM Golf Course Clubhouse  
500 E. Stadium Blvd.  
Ann Arbor, MI 48104

Person In Charge (PIC): KATIE EISLEY

Establishment Phone:

<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>Kitchen</td>
<td></td>
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<tr>
<td>4-501.11 Core</td>
<td></td>
<td>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.</td>
<td>08/19/21</td>
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<tr>
<td>Item(s):</td>
<td>Equipment components seals</td>
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<tr>
<td>Problem(s):</td>
<td>In poor repair</td>
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<td>Correction(s):</td>
<td>Repair/replace.</td>
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<tr>
<td>05/21/2021</td>
<td>EQUIPMENT SHALL BE MAINTAINED IN A STATE OF GOOD REPAIR.</td>
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<tr>
<td>GRILL KITCHEN - OBSERVED TORN GASKETS ON BOTH STANDING ONE-DOOR REACH-IN COLD-HOLDING UNITS.</td>
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<td>CORRECT AS SOON AS POSSIBLE BY REPAIRING THE ABOVE ITEMS.</td>
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Upstairs Catering Kitchen

4-601.11 Priority Foundation

(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.

05/21/2021 FOOD-CONTACT SURFACES OF EQUIPMENT SHALL BE MAINTAINED CLEAN TO SIGHT AND TOUCH.

UPSTAIRS CATERING KITCHEN - OBSERVED MOLD-LIKE ACCUMULATION ON WHITE
Upstairs Catering Kitchen

PLASTIC SHIELD GUARD ON INTERIOR OF ICE MACHINE.

CORRECT IMMEDIATELY BY CLEANING THE ABOVE FOOD-CONTACT SURFACE OF EQUIPMENT TO SIGHT AND TOUCH AND MAINTAINING CLEAN AT ALL TIMES.

4-903.11 Repeat 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.

05/21/2021 CLEAN UTENSILS, EQUIPMENT, AND SINGLE-SERVICE ITEMS SHALL BE STORED AT LEAST 6 INCHES OFF THE GROUND TO PROTECT THEM FROM CONTAMINATION.

UPSTAIRS CATERING KITCHEN - OBSERVED CLEAN, EMPTY ICE BUCKETS STORED DIRECTLY ON THE GROUND NEAR ICE MACHINE.

CORRECT AS SOON AS POSSIBLE BY STORING CLEAN UTENSILS, EQUIPMENT, AND BOXES OF SINGLE-SERVICE ITEMS AT LEAST 6 INCHES OFF THE FLOOR TO PROTECT THEM FROM CONTAMINATION.

Closing Comments:

JOINT ROUTINE INSPECTION CONDUCTED BY NONDA MIHAS AND DAVE PETERS.

ODOR IS PRESENT IN UPSTAIRS CATERING KITCHEN, WHICH MAY BE COMING FROM GAS LINE AND/OR DRY TRAP. GAS LINE THAT WAS ALREADY DISCONNECTED FROM A PIECE OF COOKING EQUIPMENT UNDER VENTILATION HOOD WAS PLACED IN OFF POSITION.

PRIORITY FOUNDATION VIOLATION 4-601.11 MUST BE ADDRESSED IMMEDIATELY, AND FOLLOW-UP WILL BE CONDUCTED WITHIN 7-10 DAYS. ALL REMAINING CORE VIOLATIONS MUST BE ADDRESSED AS SOON AS POSSIBLE, WHICH WILL BE REINSPECTED AT THE NEXT ROUTINE INSPECTION.

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.