

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): Devon/Bob/Danielle

SFE 5081 212548 5/19/2022 10:30:00 AM
Last Routine: 5/21/2021

Establishment Phone:

INSPECTION TYPE:

Routine Inspection

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

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

This Facility was inspected by David Peters, a representative from University of Michigan, on 5/19/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Catering Kitchen

| | | |
|------------------|---|----------|
| 6-501.12 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. | 08/17/22 |
|------------------|---|----------|

Item(s): Physical facilities/structures
Problem(s): With accumulation of debris

5/19/2022 Physical facilities shall be maintained clean to sight and touch.

Observed the floor beneath the ice machine and coffee area of the Catering Kitchen with an excess accumulation of coffee beans and other debris.

Correct as soon as possible by cleaning the above areas in the facility and maintaining them clean to sight and touch at all times.

Kitchen

| | | |
|------------------|---|----------|
| 4-501.11 Core | EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. | 08/17/22 |
|------------------|---|----------|

Item(s): equipment
Problem(s): Broken

5/19/2022 Equipment shall be maintained in a state of good repair.

Observed Robo Coupe lid cracked and in need of replacement in the second floor Catering Kitchen.

Correct as soon as possible by replacing the above equipment item.

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

Kitchen

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|------------------|--|---|----------|--|
| 5-205.15 Core | | A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; (P) and (B) Maintained in good repair. | 08/17/22 | |
|------------------|--|---|----------|--|

5/19/2022 The plumbing system shall be maintained in a state of good repair.

Observed the drainage pipe on the three compartment sink not properly dispensing water into the floor drain. A portion of the drain water misses the drain and leaks onto the floor.

Correct as soon as possible by ensuring that all water from the drainage pipe enters the floor drain.

Closing Comments:

This inspection was jointly conducted by Dave Peters and Neil Kalakay.

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.

David Peters