

## 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**

**SFE 5081 212548 10/03/2022 12:00:00 PM**  
**Last Routine: 05/19/2022**

**Person In Charge (PIC): Krissy Stafiej**

**Establishment Phone:**

INSPECTION TYPE:  
Routine Inspection

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

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

This Facility was inspected by Nonda Mihos, a representative from University of Michigan, on 10/03/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Bar**

4-501.114 Priority	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	10/03/22																
	<table border="0" style="width: 100%;"> <tr> <td style="padding-right: 10px;">Chlorine</td> <td style="padding-right: 10px;">ppm</td> <td style="padding-right: 10px;">pH&lt;10</td> <td>pH&lt;8</td> </tr> <tr> <td></td> <td style="text-align: center;">25</td> <td style="text-align: center;">120 F</td> <td style="text-align: center;">120 F</td> </tr> <tr> <td></td> <td style="text-align: center;">50</td> <td style="text-align: center;">100 F</td> <td style="text-align: center;">75 F</td> </tr> <tr> <td></td> <td style="text-align: center;">100</td> <td style="text-align: center;">55 F</td> <td style="text-align: center;">55 F</td> </tr> </table>	Chlorine	ppm	pH<10	pH<8		25	120 F	120 F		50	100 F	75 F		100	55 F	55 F	
Chlorine	ppm	pH<10	pH<8															
	25	120 F	120 F															
	50	100 F	75 F															
	100	55 F	55 F															
	Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)																	
	Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)																	
	<b>Item(s):</b> Chlorine solution concentration	10/03/2022																
	<b>Location:</b> dish machine(s)	10/03/2022																
	<b>Problem(s):</b> Below 50 ppm																	
	<b>Correction(s):</b> Provide correct concentration as stated above.																	

10/03/2022	A warewash machine shall produce a sanitizing concentration that is the appropriate concentration.	
	Bar - Observed 0 ppm of chlorine residual in Hobart ware wash machine.	
	Correct immediately by repairing or adjusting equipment to produce a sanitizing solution that is an appropriate concentration. For chlorine, concentration should be between 50-100 ppm. Use test strips on daily basis to ensure each warewash machine is reaching those concentration targets.	
	CORRECTED DURING ROUTINE INSPECTION - Eco-San container was swapped out and chlorine residual now between 50-100 ppm as verified by chlorine test strips.	

**Catering Kitchen**

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

**Catering Kitchen**

4-601.11 Core		(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.	04/01/23	
------------------	--	---	----------	--

**Item(s):** Non-food contact surface(s)

**Problem(s):** Soiled

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

10/03/2022		Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.		
------------	--	--	--	--

Catering Kitchen - Interior of steamer is soiled with food debris.

Correct immediately by cleaning the above nonfood-contact surfaces to sight and touch as soon as possible and maintaining them clean at all times.

**Entire establishment**

6-501.114 Core		The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional, no longer used and free of litter.	04/01/23	
-------------------	--	---	----------	--

**Item(s):** Unnecessary item(s) items that don't pertain to business

**Problem(s):** Not removed from facility

**Correction(s):** Remove from facility/premises.

10/03/2022		Establishment shall be kept free of broken/nonfunctional equipment items that are no longer in use.		
------------	--	---	--	--

Observed bottles of Mikrokylene and Mikro-Quat throughout the establishment, which is no longer being used.

Correct as soon as possible by removing chemicals/equipment items that are no longer in use throughout the establishment.

**Warewash Area**

3-304.14 Core		(A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose. (B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily. (C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes. (D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil. (E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS,	10/03/22	
------------------	--	---	----------	--

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

**Warewash Area**

LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.  
 (E) SINGLE-USE disposable sanitizer wipes shall be used in accordance lable instructions.

**Item(s):** Wiping cloth(s) wet

10/03/2022

**Problem(s):** Stored on Counter

10/03/2022

**Correction(s):** Store wiping cloths completely submersed in sanitizer.

10/03/2022 In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses.

Ware Wash area - Observed wet wiping cloth stored on counter surface.

Correct as soon as possible by storing wet wiping cloths completely submerged in a sanitizing solution between uses. To ensure the above, sanitizing buckets should be filled at least halfway or greater with sanitizing solution, and one wet wiping cloth per sanitizing bucket is optimal to achieve best results and proper sanitization. In addition, wiping cloth shall be replaced with a clean wiping cloth once it has become soiled.

CORRECTED DURING ROUTINE INSPECTION - Wet wiping cloth was placed in soil linen hamper.

**Closing Comments:**

Keep fire egress clear at all times.

Priority item was addressed/corrected upon routine inspection. All remaining core items shall 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)




Nonda Mihas

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