

## 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 11/8/2022 11:53:16 AM**

**Lawyer's Club**

**Last Routine: 4/22/2022**

**551 S. State St.**

**Ann Arbor, MI 48109**

**Person In Charge (PIC): Brian Allen**

**Establishment Phone: (734) 764-1115**

**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
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This Facility was inspected by David Peters, a representative from University of Michigan, on 11/8/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Kitchen

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	02/06/23
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**Item(s):** equipment

**Problem(s):** Do not meet requirements of rule

**Correction(s):** Repair/replace to meet requirements of rule.

11/8/2022 Equipment shall be maintained in a state of good repair.

Observed the large fly/insect light in the corner of the kitchen near the service area with burned out and dim lights.

Correct as soon as possible by replacing the bulbs of the fly/insect light.

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.	02/06/23
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**Item(s):** Non-food contact surface(s)

**Location:** Prep area drawer(s)

**Problem(s):** Soiled

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

11/8/2022 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Observed the following nonfood-contact surfaces in need of cleaning:

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

1) The exterior and interiors of drawers in the prep tables of the central kitchen area with an accumulation of food debris and residue.

2) The Ultra Glo unit above the hotfood on the self-serve buffet has an accumulation of food residue on the top part of the unit.

Correct as soon as possible by cleaning the above mentioned nonfood-contact surfaces so that they are clean to sight and touch at all times.

4-602.12 Core	(A) The FOOD-CONTACT SURFACES of cooking and baking EQUIPMENT shall be cleaned at least every 24 hours. This section does not apply to hot oil cooking and filtering EQUIPMENT if it is cleaned as specified in Subparagraph 4-602.11(D)(6). (B) The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.	02/06/23
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**Item(s):** Baking and cooking equipment

**Location:** mixer

**Problem(s):** Not cleaned

**Correction(s):** Clean as required above.

11/8/2022	Cooking equipment, including interior cavities of microwaves, shall be cleaned to sight and touch at a frequency necessary to preclude buildup of food residue, debris and other potential contaminants, or at a minimum of every 24 hours.
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Observed the large, Hobart floor mixer with an accumulation of food residue on the back splash and underside.

Correct as soon as possible by cleaning the above mentioned food contact surface and continue to clean at a frequency necessary to preclude buildup of food residue, debris and other potential contaminants, or at a minimum of every 24 hours.

**Service Area**

4-602.12 Core	(A) The FOOD-CONTACT SURFACES of cooking and baking EQUIPMENT shall be cleaned at least every 24 hours. This section does not apply to hot oil cooking and filtering EQUIPMENT if it is cleaned as specified in Subparagraph 4-602.11(D)(6). (B) The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.	02/06/23
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**Item(s):** Microwave oven door seals and cavities

**Location:** Microwave oven(s)

**Problem(s):** Not cleaned

**Correction(s):** Clean as required above.

11/8/2022	Cooking equipment, including interior cavities of microwaves, shall be cleaned to sight and touch at a frequency necessary to preclude buildup of food residue, debris and other potential contaminants, or at a minimum of every 24 hours.
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Observed the interior cavity of the microwave oven in the service area with an accumulation of food splash and residue.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Service Area**

Correct as soon as possible by cleaning the above mentioned microwave oven and cleaning at least once every 24 hours while maintaining clean to sight and touch at all times.

**Closing Comments:**

No priority/priority foundation violations were observed at the time of the 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)



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

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David Peters