

## 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.

**Lawyers Club**  
**Lawyer's Club**  
**551 S. State St.**

**SFE 5081 029138 4/11/2023 9:00:00 AM**  
**Last Routine: 11/8/2022**

**ZIP CODE NOT FOUND**

**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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 4/11/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Kitchen**

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 04/21/23  
Priority Foundation

(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) equipment mixer  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

4/11/2023 Food-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Small and large mixers have encrusted food debris on splash guards and where where mixing attachments are inserted.

Correct immediately by cleaning the above food-contact surfaces of equipment to sight and touch and maintaining them clean at all times.

4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 10/01/23  
Core

**Item(s):** Nonfood contact surface(s)  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

4/11/2023 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Kitchen - Observed spilled liquid on lid for onions inside standing three-door reach-in

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

cold-holding unit.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

**Warewash Area**

4-501.110 (A) The temperature of the wash solution in spray type warewashers that use hot water 04/21/23  
Priority Foundation to SANITIZERS may not be less than:

- (1) For a stationary rack, single temperature machine, 74°C (165°F);(Pf)
  - (2) For a stationary rack, dual temperature machine, 66°C (150°F); (Pf)
  - (3) For a single tank, conveyor, dual temperature machine, 71°C (160°F);(Pf) or
  - (4) For a multitank, conveyor, multitemperature machine, 66°C (150°F).(Pf)
- (B) The temperature of the wash solution in spray-type warewashers that use chemicals to SANITIZE may not be less than 49°C (120°F). (Pf)

**Item(s):** Dish machine wash solution temperature

**Problem(s):** Less than 160 degrees F For hot water sanitizing machine Single tank, conveyor, dual temperature Single tank, conveyor, dual temperature

**Correction(s):** Repair to provide temperature stated above.

4/11/2023 Wash temperature for a single tank, conveyor, dual temperature machine shall be 160°F.

Observed dish machine is not maintaining wash temperature of at least 160°F.

Correct immediately by repairing dish machine to maintain wash temperature of at least 160°F. Dishware may be ran through dish machine for washing/rinsing, however will need to be manually sanitized until repairs can be made to the dish machine.

6-501.11 PHYSICAL FACILITIES shall be maintained in good repair. 10/01/23  
Core

**Item(s):** Physical facilities Floor(s)

**Problem(s):** In poor repair Worn spots

**Correction(s):** Repair/replace.

4/11/2023 Establishment shall be maintained in a state of good repair.

Observed low grout, which can harbor food debris and other potential sources of contamination.

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

**Closing Comments:**

Priority foundations items will be followed up on within 10 days. Core items will be followed up on at the next routine inspection.

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