

## 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 5/8/2023 11:30 am**

**ZIP CODE NOT FOUND**

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

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

**INSPECTION TYPE:**

Follow Up Critical

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

4-501.110		(A) The temperature of the wash solution in spray type warewashers that use hot water to SANITIZERS may not be less than:	04/21/23	05/08/23
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Warewash Area

Warewash Area

- (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

05/08/2023

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

05/08/2023

**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.		
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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.

4/20/2023		Dish machine is not able to maintain wash (160 degrees F) temperature. Hobart technician was present yesterday, 4/19/2023, and new air curtains are on order. Steam valve was also recommended to be replaced. In the meantime, dish machine can be used to wash and rinse, however all items will need to be manually sanitized utilizing the 3-compartment sink until repairs can be made to ensure dish machine is achieving and maintaining minimum wash temperature (160 degrees F).		
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Dish machine is not able to maintain wash (160 degrees F) temperature. Hobart technician was present yesterday, 4/19/2023, and new air curtains are on order. Steam valve was also recommended to be replaced. In the meantime, dish machine can be used to wash and rinse, however all items will need to be manually sanitized utilizing the 3-compartment sink until repairs can be made to ensure dish machine is achieving and maintaining minimum wash temperature (160 degrees F).

5/8/2023		CORRECTED - Wash temperature on dish machine is achieving 160 degrees F as evidenced by heat sensitive stickers and plate.		
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CORRECTED - Wash temperature on dish machine is achieving 160 degrees F as evidenced by heat sensitive stickers and plate.

4-601.11		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	04/21/23	05/08/23
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Kitchen

(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

Kitchen

(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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accumulation of dust, dirt, FOOD residue, and other debris.

**Item(s):** Food-contact surface(s) equipment mixer

05/08/2023

**Problem(s):** Soiled

05/08/2023

**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.

5/8/2023

CORRECTED - Small and large mixers are now clean to sight and touch.

**Closing Comments:**

Priority foundation items have been addressed/corrected.

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihos