

## 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): Rob Grob**

**SFE 5081 212548 5/12/2023 12:15:00 PM**  
**Last Routine: 10/3/2022**

**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
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 5/12/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Bar**

4-501.114	<b>Repeat</b>	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	05/22/23																
Priority		<table border="0" style="margin-left: 20px;"> <tr> <td>Chlorine</td> <td>ppm</td> <td>pH&lt;10</td> <td>pH&lt;8</td> </tr> <tr> <td></td> <td>25</td> <td>120 F</td> <td>120 F</td> </tr> <tr> <td></td> <td>50</td> <td>100 F</td> <td>75 F</td> </tr> <tr> <td></td> <td>100</td> <td>55 F</td> <td>55 F</td> </tr> </table> <p style="margin-left: 20px;">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)</p> <p style="margin-left: 20px;">Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</p>	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																
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		<p><b>Item(s):</b> Chlorine solution concentration</p> <p><b>Location:</b> dish machine(s)</p> <p><b>Problem(s):</b> Below 50 ppm</p> <p><b>Correction(s):</b> Provide correct concentration as stated above.</p>																	

5/12/2023 A warewash machine shall produce a sanitizing concentration that is the appropriate concentration.

Observed the chemically sanitizing dishmachine at the bar with 0ppm chlorine concentration.

Correct immediately by repairing or adjusting equipment to produce a sanitizing solution that is an appropriate concentration. For chlorine, concentration should be between 25-50ppm. Use test strips on regular basis to ensure each warewash machine is reaching those concentration targets.

**Main Kitchen**

3-302.12		Except for containers holding FOOD that can be readily and unmistakably recognized	05/12/23
Core			

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

such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

**Item(s):** Food item(s) 5/12/2023  
**Location:** Cook Line 5/12/2023  
**Problem(s):** Not identified  
**Correction(s):** Label containers with common name.

5/12/2023 Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.  
 Observed a bottle of unlabeled liquid that was identified as water by the cook staff in the main kitchen area near the cook line.  
 CORRECTED AT TIME OF ROUTINE INSPECTION: The bottle was labeled and identified as water.

**Upstairs Catering Kitchen**

4-501.112 In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 194 F, or less than 165 F for stationary rack machines or 180 F for all other machines to assure proper sanitizing of utensils. 05/22/23  
 Priority Foundation (Pf)

**Item(s):** Dish machine final rinse temperature  
**Location:** dish machine(s)  
**Problem(s):** Less than 165 degrees F  
**Correction(s):** Repair to provide temperature stated above.

5/12/2023 In a mechanical operation, the water temperature of the final rinse may not be less than 180 F.  
 Observed dish machine in the upstairs catering kitchen with a final rinse cycle temperature less than 180 degrees F when run on the shortest cycle (i.e. 1). The machine was able to properly sanitize when it was run on the longer cycles (i.e. 2-4) as evidenced by the heat sensitive sticker.  
 Correct immediately by repairing dish machine to have final rinse cycle temperature of at least 180 F for all cycles. In the meantime, the dish machine must be run on its longer cycles that reach a final rinse temperature of 180 degrees F, or use the properly functioning dish machine in the grill kitchen downstairs.

6-501.14 (A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. 08/10/23  
 Core (B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.

**Item(s):** Ventilation system  
**Location:** Cook Line exhaust hood(s)

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

**Problem(s):** Not clean

**Correction(s):** Keep clean

5/12/2023 Ventilation system shall be cleaned to be free from any grease accumulation, debris, dust, and other contaminants.

Observed dust accumulation in ventilation hood above upstairs catering kitchen cook line.

Correct as soon as possible by routinely cleaning ventilation system to be free from any grease accumulation, debris, dust, and any other contaminants.

**Closing Comments:**

All priority/priority foundation items shall be addressed/corrected immediately, which will be followed up. 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.