

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.
ZIP CODE NOT FOUND
Person In Charge (PIC): Rob Grob

SFE 5081 212548 6/13/2023 02:00 pm

Establishment Phone:

INSPECTION TYPE:

Follow Up Critical

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

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| 4-501.114 | <p>A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)</p> <table style="margin-left: 40px; border-collapse: collapse;"> <tr> <td style="padding-right: 10px;">Chlorine</td> <td style="padding-right: 10px;">ppm</td> <td style="padding-right: 10px;">pH<10</td> <td style="padding-right: 10px;">pH<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> <p style="margin-left: 40px;">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: 40px;">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 | 05/22/23 |
| Chlorine | ppm | pH<10 | pH<8 | | | | | | | | | | | | | | | |
| | 25 | 120 F | 120 F | | | | | | | | | | | | | | | |
| | 50 | 100 F | 75 F | | | | | | | | | | | | | | | |
| | 100 | 55 F | 55 F | | | | | | | | | | | | | | | |

Item(s): Chlorine solution concentration
Location: dish machine(s)
Problem(s): Below 50 ppm
Correction(s): Provide correct concentration as stated above.

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| 5/12/2023 | <p>A warewash machine shall produce a sanitizing concentration that is the appropriate concentration.</p> <p>Observed the chemically sanitizing dishmachine at the bar with 0ppm chlorine concentration.</p> <p>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.</p> | |
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| 6-501.14 | <p>(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.</p> <p>(B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.</p> | 08/10/23 |
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Item(s): Ventilation system
Location: Cook Line exhaust hood(s)
Problem(s): Not clean
 Keep clean

| Critical / Non-crit | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
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Correction(s):

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.

Corrected

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| 4-501.112 Upstairs Caterin Upstairs Caterin | 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. (Pf) | 05/22/23 | 06/13/23 |
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Item(s): Dish machine final rinse temperature 6/13/2023

Location: dish machine(s) 6/13/2023

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.

6/13/2023

CORRECTED - The dishmachine in the catering kitchen had a final rinse temperature of 180 degrees F as evidenced by temperature - sensitive tape.

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| 3-302.12 Main Kitchen Main Kitchen | Except for containers holding FOOD that can be readily and unmistakably recognized 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. | 08/10/23 | 05/12/23 |
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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.

| Critical / Non-crit | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
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CORRECTED AT TIME OF ROUTINE INSPECTION: The bottle was labeled and identified as water.

Closing Comments:

The chemically sanitizing dish machine in the downstairs bar continued to have a chlorine residual of 0ppm. A follow up will be conducted when the dish machine has been repaired.

Continued

Person in charge (Name and Title)



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

Inspected By (Name and Title)



David Peters