

## 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.

**Michigan League Catering**  
**Michigan League**  
**911 N. University**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Peter Simone**

**SFE 5081 029133 9/19/2023 03:00 pm**

**Establishment Phone: (734) 764-7536**

**INSPECTION TYPE:**

Follow Up Critical

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

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. (Pf)	09/18/23	09/19/23
Warewash Area				
Warewash Area				
		<b>Location:</b> dish machine(s)		09/19/2023 09/19/2023
9/8/2023		Heat sensitive sticker did not indicate color change after four passes through dish machine.		
		Correct immediately by repairing dish machine. In the meantime, dishware may be ran through the machine to wash and rinse, however must go through final sanitizing step utilizing the sanitizing well at the 3-compartment sink.		
9/13/2023		Heat sensitive sticker still did not indicate color change after three passes through dish machine. According to PIC, Hobart has serviced the machine once and changed a part since the last routine inspection.		
		Correct immediately by repairing dish machine. In the meantime, dishware may be ran through the machine to wash and rinse, however must go through final sanitizing step utilizing the sanitizing well at the 3-compartment sink.		
9/19/2023		CORRECTED - Dish machine is properly rinsing as evidenced by heat sensitive sticker that hit 160 degrees F on first pass.		
4-601.11		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	09/18/23	09/13/23
Main Kitchen		(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.		
Main Kitchen		(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.		
		<b>Item(s):</b> Food-contact surface(s) equipment mixer		09/13/2023
		<b>Problem(s):</b> Soiled		09/13/2023
		<b>Correction(s):</b> Keep clean.		
9/8/2023		Food-contact surfaces of equipment shall be maintained clean to sight and touch at all times.		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Observed large Hobart mixer cage guard and shield is soiled with excessive amount of encrusted food debris.

Correct immediately by cleaning the above food-contact surface to sight and touch and maintain clean at all times.

9/13/2023

CORRECTED - All food-contact surfaces of equipment, specifically large Hobart mixer, was clean to sight and touch.

**Closing Comments:**

Priority foundation violations have been addressed/corected.

Person in charge (Name and Title)



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

Inspected By (Name and Title)



Nonda Mihos