

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 10/23/2023 11:00:00 AM
Last Routine: 04/11/2023

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	N/A

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 10/23/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-602.13	Repeat	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	04/01/24
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Core

Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

10/23/2023	Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis (at a minimum, every 24 hours) to prevent harborage conditions, and accumulation of food, debris, and other contaminants.
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Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

- 1) Dining Hall - Interior cavity of microwave is soiled with encrusted food debris/splatter.
- 2) Kitchen - Hotel pans (used to stored equipment components) is soiled with food debris.

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.

Closing Comments:

Core violations shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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/>

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