

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): Noah Fowler

SFE 5081 212548 10/30/2023 12:30:00 PM

Last Routine: 05/12/2023

INSPECTION TYPE:

Routine Inspection

Establishment Phone:

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 10/30/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Bar

4-602.11
Core

- (A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: 01/28/24
- (1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P)
 - (2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P)
 - (3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P)
 - (4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and
 - (5) At any time during the operation when contamination may have occurred. (P)
- (B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board.
- (C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P)
- (D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned:
- (1) At any time when contamination may have occurred;
 - (2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;
 - (3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and
 - (4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean

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

grinders, and water vending EQUIPMENT:

- (a) At a frequency specified by the manufacturer, or
- (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

Item(s): Food-contact surface(s) used for nonpotentially hazardous food(s)

Location: between pop dispenser spigots

Problem(s): Not cleaned Through out the day as necessary

Correction(s): Clean as specified above.

10/30/2023 Equipment coming in contact with non-PHF/TCS foods shall be cleaned at a frequency necessary to preclude the accumulation of any soils, residues, and any other potential contaminants.

Petrovich Grill Bar - Pop dispensing nozzle holder has sticky residue present.

Correct as soon as possible by cleaning pop dispensing nozzle more regularly to eliminate harborage conditions (see 6-501.111 for more details).

6-501.111
Core

The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: 04/01/24

- (A) Routinely inspecting incoming shipments of FOOD and supplies;
- (B) Routinely inspecting the PREMISES for evidence of pests;
- (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)
- (D) Eliminating harborage conditions.

Item(s): Pest(s) flies

Location: between pop dispenser spigots

Problem(s): Present in facility

Correction(s): Remove pests from facility.

10/30/2023 The presence of insects shall be controlled to minimize their presence on the premise by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.

Petrovich Grill Bar - Observed several flies present, specifically when lifting pop dispensing nozzle from nozzle holder. Nozzle holder had sticky residue present (see 4-602.11 for more details). In the meantime, bar is utilizing in-house prepared vinegar traps since vinegar traps from PCO have run out.

Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and continue working with a pest control operator.

Kitchen

4-501.114 **Chronic** A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)

10/30/23

Chlorine	ppm	pH<10	pH<8
25	120 F	120 F	

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

50 100 F 75 F
 100 55 F 55 F
 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)

Quats minimum temperature of 75 F, hardness of 500 ppm or less
 and meet manufacturers use directions. (P)

Item(s): Other chemical sanitizing solution concentration(s)

10/30/2023

Problem(s): Not used according to manufacturer's label instructions

10/30/2023

Correction(s): Use according to manufacturer label directions.

10/30/2023 A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

Petrovich Grill Kitchen - Observed 0 ppm in sanitizing solution where Ecolab SMARTPOWER Sink & Surface Cleaner & Sanitizer is used.

Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment. For Ecolab SMARTPOWER Sink & Surface Cleaner & Sanitizer, DDBSA concentration should be between 272 and 700 ppm and lactic acid concentration should be between 704 and 1875; use test strips to confirm and verify.

Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment.

CORRECTED DURING ROUTINE INSPECTION - Ecolab SMARTPOWER Sink & Surface Cleaner & Sanitizer was refilled at the 3-compartment sink and verified with test strip to be at the appropriate concentration as outlined above.

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

Item(s): Nonfood contact surface(s)

Location: 2-door condiment top cooler(s)

Problem(s): Soiled

Correction(s): Keep clean.

10/30/2023 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Petrovich Grill Kitchen - Interior of 2-door cooler with top rail has standing water present, specifically along the bottom interior cavities. PIC stated that Town Center will be called for service.

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:

Priority violation was corrected during the routine inspection. Remaining core violations shall be addressed/corrected as soon as possible, which will be reinspected at the following routine inspection.

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