

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.

SFE 5081 212548 4/12/2024 11:00:00 AM
Last Routine: 10/30/2023

ZIP CODE NOT FOUND

Person In Charge (PIC): Warren Roscoe

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 04/12/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Catering Kitchen

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	04/12/24
Core	(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.	
	(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.	

Item(s):	Non-food contact surface(s) outsides of equipment	04/12/2024
Problem(s):	Soiled	04/12/2024
Correction(s):	Keep clean.	

4/12/2024 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch after each use.

Catering Kitchen - Observed mixer splash guard and cage with encrusted food debris/residue where it was being stored in dry good storage area.

Correct as soon as possible by cleaning mixer splash guard and cage after each use before storage.

CORRECTED DURING ROUTINE INSPECTION - PIC cleaned/sanitized mixer splash guard and cage to sight and touch.

Kitchen

6-101.11	Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:	10/01/24
Core	(1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;	
	(2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and	
	(3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD	

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

ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods.

Item(s): Floor material(s)
Problem(s): Not easily cleanable
Correction(s): Repair/replace to be easily cleanable.

4/12/2024 The physical facilities shall be made from materials that are smooth, durable, and easily cleanable.

Grill Kitchen - Observed excessive pitting in kitchen floor, which renders it not smooth nor easily cleanable (see attached photos).

Correct as soon as possible by repairing/replacing floor with materials that are smooth, durable and easily cleanable.

Closing Comments:

Establishment had multiple packages of iodine and quaternary ammonia test strips, however establishment does not currently use any sanitizers containing quaternary ammonia, therefore quaternary ammonia test strips were discarded to avoid confusion with other sanitizers (i.e. Ecolab Sink and Surface Cleaner and Sanitizer, Ecolab Eco-San) that establishment is using. Establishment has appropriate test strips for Ecolab Sink and Surface Cleaner and Sanitizer (i.e. lactic acid/DDBSA) and Ecolab Eco-San (i.e. chlorine).

All 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/>

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.