

## 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** **SFE 5081 212548 10/10/2025 10:45:00 AM**  
**UM Golf Course Clubhouse** **Last Routine: 5/2/2025**  
**500 E. Stadium Blvd.**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Warren Roscoe** **Establishment Phone:**

INSPECTION TYPE: Routine Inspection	Manager Certified License Posted Antichoking Poster CO2 Tanks Secured	Yes Yes Yes Yes
--	--	--------------------------

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/10/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Entire establishment**

6-301.12	Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels; (Pf) (B) A continuous towel system that supplies the user with a clean towel;(Pf) or (C) A heated-air hand drying device.(Pf) (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)	10/20/25
----------	--	----------

**Item(s):** Sanitary hand drying provisions disposable, paper towels  
**Problem(s):** Not provided At hand sink  
**Correction(s):** Provide

10/10/2025	<p>Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.</p> <p>Observed no paper towels provided at the hand washing sinks in the grill kitchen and upstairs dishwashing area. Person in charge supplied paper towels to the hand washing sink in the grill kitchen at the time of the routine inspection.</p> <p>Correct by supplying paper towels to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying. In addition, paper towels must be conveniently located for employees to dry hands.</p>
------------	---

4-601.11 Core	<p><b>Chronic</b> (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)          (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.</p>	01/08/26
------------------	---	----------

**Item(s):** Non-food contact surface(s)

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

**Entire establishment**

**Location:** Empty beer bottle storage area

**Problem(s):** Soiled

**Correction(s):** Keep clean.

10/10/2025 Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.

The following nonfood-contact surfaces of equipment are in need of cleaning throughout the establishment:

- 1) Observed dark-colored buildup on the RFP wall and along caulk behind the overhead sprayer area in the upstairs dishwashing area. Clean and recaulk the seam to seal the stainless steel to the RFP wall.
- 2) Observed soiled gaskets on the upright two-door reach-in freezer in the upstairs catering kitchen. Clean gaskets on the upright two-door reach-in freezer.
- 3) Observed soiled interior cavity, specifically along the bottom, in the undercounter one-door reach-in cooler located along the front line. Food service employee cleaned the interior of this cooler at the time of the routine inspection.
- 4) Observed soiled interior cavity in the upright one-door reach-in freezer located in the basement. Person in charge stated that this cooler will either go to disposition or used for Food Recovery Network at another facility. In the meantime, maintain interior cavity clean.

**Grill Kitchen**

6-501.11 **Repeat** PHYSICAL FACILITIES shall be maintained in good repair. 01/08/26  
Core

**Item(s):** Physical facilities Floor(s)

**Problem(s):** In poor repair Pits

**Correction(s):** Repair/replace.

10/10/2025 The physical facilities shall be made from materials that are smooth, durable, and easily cleanable.

Observed excessive pitting in the kitchen floor, which renders it not smooth nor easily cleanable (see attached photo).

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

**Upstairs Catering Kitchen**

4-501.112 **Repeat** 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. 11/07/25  
Priority Foundation (Pf)

**Item(s):** Dish machine final rinse temperature

**Location:** dish machine(s)

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

**Upstairs Catering Kitchen**

**Problem(s):** Less than 165 degrees F

**Correction(s):** Repair to provide temperature stated above.

10/10/2025 In a mechanical operation, the water temperature of the final rinse may not be less than 180°F.

Upstairs catering kitchen dish machine has a final rinse cycle water temperature ranging from 175-177°F (as observed on the dish machine's external display screen) after running the dish machine for multiple cycles. In addition, heat sensitive sticker did not indicate a color change on the 160°F tab, and maximum surface temperature registered 151.0°F on the ThermoWorks DishTemp® - Plate-simulating Dishwasher Thermometer.

Correct by repairing dish machine to have final rinse cycle temperature of at least 180°F. In the meantime, utilize either the upstairs 3-compartment sink or downstairs dish machine for cleaning/sanitizing dishware. Recommend implementing dish machine temperature verification log for both downstairs and upstairs dish machines.

**Closing Comments:**

Routine inspection conducted by Nonda Mihas and Ellie Holmes.

Work with facilities to replace filters at the upstairs ice machine. Filters were last replaced in September 2024.

Please address/correct priority foundation items as soon as possible, which will require a follow up inspection. Core items should still be addressed/corrected in a timely manner, which will be reinspected at the next routine inspection.

Report was emailed to Michigan Dining management team.

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.