

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 10/23/2025 11:00:00 AM
Last Routine: 04/25/2025

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	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 10/23/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Basement

6-501.114	The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional, no longer used and free of litter.	01/21/26
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Core

Item(s): Unnecessary item(s) old/broken equipment
Problem(s): Not removed from facility
Correction(s): Remove from facility/premises.

10/23/2025	Facility shall be kept free of broken/nonfunctional equipment items, and items that are no longer in use.
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Observed oil filter caddy that is no longer in use and leaking oil in the chemical storage area of the basement.

Correct by removing oil filter caddy that is no longer in use from the facility.

6-501.12	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.	01/21/26
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Core

(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures floors
Problem(s): Greasy
Correction(s): Keep clean.

10/23/2025	Observed grease buildup on the floor in the chemical storage area where oil filter caddy is being stored.
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Clean/sanitize floor in the chemical storage area.

Basement dry storage area

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Basement dry storage area

6-501.11 Core	Repeat	PHYSICAL FACILITIES shall be maintained in good repair.		01/21/26
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Item(s): Physical facilities Floor(s)
Problem(s): In poor repair Chipped
Correction(s): Repair/replace.

10/23/2025 Floor paint is chipping in basement dry storage area.
 Correct by repainting the floor in the basement dry storage area.

Closing Comments:

Staff was able to answer all food safety questions.
 Report emailed to person in charge and Michigan Dining management team.

Person in charge (Name and Title)

Inspected By (Name and Title)

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

N. Mihas, MSES

 Nonda Mihas