

## 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.

**Silver Club Memory Programs**  
**Turner Senior Resource Center**  
**2401 Plymouth Rd. Ste. C**  
**ZIP CODE NOT FOUND**

**SFE 5081 072233 1/26/2024 1:15:00 PM**  
**Last Routine: 07/24/2023**

**Person In Charge (PIC): Shannon Etcheverry**

**Establishment Phone:**

**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
--------------------	--------	---	------------	-----------

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 01/26/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Kitchen**

4-204.112	(A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit. (B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical). (C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable. (D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf)	07/01/24
-----------	--	----------

**Item(s):** Thermometer(s)  
**Location:** Refrigerator unit(s)  
**Problem(s):** Not easily readable  
**Correction(s):** Repair/replace.

1/26/2024 An easily readable air thermometer shall be provided in all refrigeration units to monitor safe food temperatures.

Observed air thermometer inside refrigerator and freezer that was not readable. Display on air thermometer would only blink red and no temperature readout was visible at the time of the routine inspection.

Provide easily readable air thermometers for the refrigerator and freezer. In addition, use probed food thermometer periodically to verify accuracy of air thermometer. Lastly, place air thermometers in a location that is easy to find and read for employees to verify internal ambient air temperatures.

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

**Kitchen**

**Closing Comments:**

Heat sensitive tape/sticker was left with PIC to verify sanitization of the dish machine. Please email photo to emihas@umich.edu.

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