

## 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 7/23/2024 11:30:00 AM  
Last Routine: 1/26/2024**

**Person In Charge (PIC): Andrea Lang**

**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
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 7/23/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Kitchen**

6-403.11 Core	(A) Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination. (B) Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES can not occur.	01/01/25
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**Item(s):** Locker(s)/employee storage area(s) for employee  
**Problem(s):** Contaminates Food  
**Correction(s):** Relocate to an designated area that does not contaminate items or surfaces.

7/23/2024	Employee food and beverages shall be stored in a designated area that prevents contamination of patient foods.  Observed employee foods commingled with patient foods in kitchen refrigeration unit. In addition, refrigeration had excessive amount of food stored inside of it, which may decrease airflow throughout the unit (see attached photo).  Correct as soon as possible by relocating food/beverages to be stored in a designated area away from patient foods to prevent potential contamination of patient foods.
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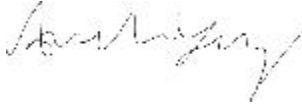
**Closing Comments:**

Core violation 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/>

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