

## 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 10/1/2024 10:30:00 AM**  
**UM Golf Course Clubhouse** **Last Routine: 4/12/2024**  
**500 E. Stadium Blvd.**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Lacey Turner** **Establishment Phone:**

INSPECTION TYPE: Routine Inspection	Manager Certified License Posted Antichoking Poster CO2 Tanks Secured	Yes Yes Yes Yes
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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 10/1/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Bar

4-302.14	Priority Foundation	A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)	10/01/24
		<b>Item(s):</b> Sanitizer test kit chlorine	10/1/2024
		<b>Problem(s):</b> Not provided	10/1/2024
		<b>Correction(s):</b> Provide.	

10/1/2024 Bar area did not have chlorine test strips to effectively measure chlorine concentration where Ecolab Eco-San is used for the dish machine.

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Chlorine test strips were given to PIC and advised to keep in an area where employees can conveniently/easily locate them and use them regularly to ensure chlorine residuals are between 50-100 ppm in the dish machine.

### Catering Kitchen

4-602.13	Core	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	04/01/25
		<b>Item(s):</b> Nonfood contact surface(s)	
		<b>Problem(s):</b> Soiled	
		<b>Correction(s):</b> Keep clean.	

10/1/2024 Gaskets on standing two-door reach-in freezer have excessive mold growth/buildup and are in need of cleaning/sanitizing.

### Dishwashing Area

5-205.15		04/01/25
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**Dishwashing Area**

Priority A PLUMBING SYSTEM shall be:  
 (A) Repaired according to LAW; (P) and  
 (B) Maintained in good repair.

**Item(s):** Plumbing system drain line(s)

10/1/2024 Grill Kitchen Dishwashing Area - 3-compartment sink drain line is not draining properly into the floor sink and splashing onto the surrounding floor area causing standing water to accumulate.

**Grill Kitchen**

6-501.11 PHYSICAL FACILITIES shall be maintained in good repair. 04/01/25  
 Core

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

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

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

10/1/2024 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.

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

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 04/01/25  
 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.

10/1/2024 Floor area, specifically underneath and in between fryers and standing one-door reach-in freezer, is soiled with grease accumulation/buildup and in need of cleaning.

**Closing Comments:**

Priority foundation item was addressed/corrected during the routine inspection, therefore no additional follow up is required at this time. Please take the time to review the report and address/correct the remaining core items.

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/>

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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.