

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.

Picasso at NCRC Cafe
NCRC (Building 18)
2800 Plymouth Rd
ZIP CODE NOT FOUND

SFE 5081 082182 2/27/2026 10:15:00 AM
Last Routine: 07/22/2025

Person In Charge (PIC): Amber Hale

Establishment Phone: 734-930-7000

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	No

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 02/27/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-601.11	Chronic	(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.	05/28/26
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Item(s): Non-food contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

2/27/2026	Nonfood-contact surfaces of equipment shall be cleaned sanitized to sight and touch once they have become contaminated and/or soiled.
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Observed the following nonfood-contact surfaces of equipment throughout the establishment that are in need of cleaning:

- 1) Grill Station - Grease accumulation and food debris noted inside chargrill.
- 2) Box and Bowl Station - Grease accumulation and food debris noted underneath woks.
- 3) Guest Restaurant Station - Interior cavity of upright Traulsen cooler on the left is in need of cleaning, specifically along the bottom.

Correct by cleaning and sanitizing the above nonfood-contact surfaces of equipment to sight and touch once they have become contaminated and/or soiled.

Guest Restaurant Station

6-301.14	Repeat	A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be	05/28/26
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Core

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Guest Restaurant Station

clearly visible to FOOD EMPLOYEES.

Item(s): Handwashing signage
Location: hand wash sink(s)
Problem(s): Not provided At hand sink
Correction(s): Provide

2/27/2026 Guest Restaurant Station - Observed no hand washing reminder/procedural sign at the hand washing sink.

Provide hand washing signage to the hand washing sink in the guest restaurant station.

storage closet

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 05/28/26
 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): With accumulation of debris
Correction(s): Keep clean.

2/27/2026 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Dining Area - Storage closet on the left (where CO2 tanks are stored) has debris and other items on the floor, specifically underneath the shelving units.

Correct by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

Please chain/strap extra CO2 tank in the left storage closet located in the dining area.

Report emailed to person in charge and Picasso management team on 2/27/2026.

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.