

## 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 4/20/2026 11:30:00 AM**  
**Last Routine: 10/23/2025**

**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 |
|----------|--------|---|------------|-----------|
|----------|--------|---|------------|-----------|

This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 4/20/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Prep Area**

|          |                |   |  |          |
|----------|----------------|---|--|----------|
| 6-501.11 | <b>Chronic</b> | PHYSICAL FACILITIES shall be maintained in good repair. |  | 07/19/26 |
|----------|----------------|---|--|----------|

Core

**Item(s):** Physical facilities  
**Location:** 2-compartment sink  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

4/20/2026 Establishment shall be maintained in a state of good repair.

Observed the following item in need of repair/replacement:

1) The faucet servicing the 2-compartment sink in the prep area was found to have a leak.

Correct as soon as possible by repairing/replacing the above item.

|          |                |  |  |          |
|----------|----------------|--|--|----------|
| 6-501.12 | <b>Chronic</b> | (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. |  | 07/19/26 |
|----------|----------------|--|--|----------|

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  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

4/20/2026 Physical facilities shall be maintained clean to sight and touch.

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

1) Floor sink for 2-compartment sink in prep area is soiled.

Correct as soon as possible by cleaning the above area and maintaining it clean to sight and

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

**Prep Area**

touch at all times.

**Salad Bar**

|                      |  |  |  |          |
|----------------------|--|--|--|----------|
| 3-501.16<br>Priority |  | Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained:<br>(A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)<br>(B) At 41°F or less (P) |  | 04/20/26 |
|----------------------|--|--|--|----------|

|                       |                           |           |
|-----------------------|---------------------------|-----------|
| <b>Item(s):</b>       | Cold food item(s)         | 4/20/2026 |
| <b>Problem(s):</b>    | Stored above 41 degrees F | 4/20/2026 |
| <b>Correction(s):</b> | Store below 41 degrees F. |           |

4/20/2026 Potentially hazardous (PH)/time and temperature-controlled (TCS) foods for safety being held cold shall be held at 41°F or below to prevent the growth of pathogens.

Observed the following PHF/TCS out of temperature:

1) Couscous salad located on the salad bar was found at a temperature of 70°F.

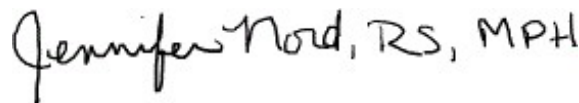
Corrected during inspection by staff moving couscous from the salad bar to a cooler in the production kitchen to return product to 41°F or below before service.

**Closing Comments:**

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed on April 22, 2026.

Person in charge (Name and Title)

Inspected By (Name and Title)



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

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Jennifer Nord