

## 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**  
**UM Golf Course Clubhouse**  
**500 E. Stadium Blvd.**

**SFE 5081 212548 5/6/2026 10:30:08 AM**  
**Last Routine: 10/10/2025**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): John Merucci/Lacey Turner**

**Establishment Phone:**

**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
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This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 05/06/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Grill Kitchen

4-601.11	<b>Chronic</b>	(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.	08/04/26
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Core

**Item(s):** Non-food contact surface(s) outsides of equipment

**Problem(s):** Soiled

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

5/6/2026

Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning:

- 1) The back door to the grill kitchen area was observed to be soiled.
- 2) The exterior bottom of the cooling equipment (upright fridge and freezer, sandwich make unit) were observed to be soiled.
- 3) The box fan near the door to the dining room was observed to have visible rust and debris.

Correct as soon as possible by cleaning the above nonfood-contact surfaces of equipment to sight and touch and maintaining clean at all times.

### Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed on May 8, 2026.

Please ensure consistency with food temperature recording logs.

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)

*Jennifer Nord, RS, MPH*

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

Jennifer Nord