

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.

Radrick Farms Golf Course Clubhouse
Radrick Farms Gold Course
4875 Geddes

Ann Arbor, MI 48105

Person In Charge (PIC):

SFE 5081 029131 9/15/2026 3:00:00 PM
Last Routine: 09/15/2025

Establishment Phone: (734) 998-7040

INSPECTION TYPE:

Routine Inspection

Manager Certified Yes
License Posted No
Antichoking Poster N/A
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 Thania Flores, a representative from University of Michigan, on 09/15/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

MFL289.41 Core	Sec. 4119. (1) Except as otherwise provided in subsection (2), a person licensed as a food establishment under this chapter shall keep a copy of the current license or temporary license furnished by the department posted and exposed in a conspicuous place for public inspection. A conspicuous place is the principal place where food business is transacted. (2) In the case of vending machines, the name and address and telephone number of the current vending machine location operator shall be conspicuously displayed on each vending machine.	12/14/26
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Correction(s): A Person in Charge is required to be present during all hours of operation.

9/15/2026 Current food service license shall be posted in a conspicuous location within the establishment for customers to see license.

Observed current food service license is not posted in the establishment. Current food service license should be posted within the room containing the coolers of food and beverage products.

Correct as soon as possible by posting current food service license in a conspicuous area within establishment where customers can see license.

Self service area

4-204.112 Core	(A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit. (B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical). (C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable.	12/14/26
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Self service area

(D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf)

Item(s): Thermometer(s)

Location: reach-in cooler

Problem(s): Not provided

9/15/2026

An air thermometer shall be provided in an easily accessible/readable area for all cold-holding refrigeration units that are used to cold-hold potentially hazardous foods to ensure foods are being held at 41°F or below.

Observed the reach-in refrigeration unit where potentially hazardous foods are stored without air thermometers or they were not easily located.

Provide air thermometers for the above cold-holding unit as soon as possible to ensure coolers are keeping potentially hazardous foods at 41°F, and use probed food thermometer periodically to verify accuracy of air thermometer. In addition, place air thermometers in a location that is easy to find and read for employees to verify internal ambient air temperatures.

Closing Comments:

Joint routine inspection conducted by Jennifer Nord, Ellie Holmes, and Thania Flores.

This report was emailed on September 16, 2026.

Person in charge (Name and Title)

Inspected By (Name and Title)



Thania Flores

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