

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.

River Cafe (Picasso) **SFE 5081 XXXXXX 1/16/2026 11:00:00 AM**
Kahn Healthcare Pavilion **Last Routine: 01/16/2026**
200 Zina Pitcher Pl
ZIP CODE NOT FOUND
Person In Charge (PIC): Doug Krug **Establishment Phone:**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	Yes
	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 Nonda Mihas, a representative from University of Michigan, on 01/16/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back Kitchen

3-401.14 Priority	<p>Raw animal FOODS that are cooked using a NON-CONTINUOUS COOKING process shall be:</p> <p>(A) Subject to an initial heating process that is no longer than sixty minutes in duration; (P)</p> <p>(B) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A); (P)</p> <p>(C) After cooling, held frozen or cold, as specified for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.16(A)(2);(P)</p> <p>(D) Prior to sale or service, cooked using a process that heats all parts of the FOOD to a time/temperature specified in paragraph 3-401.11(A); (P)</p> <p>(E) Cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A) if not either hot held as specified under ¶ 3-501.16(A), served immediately, or held using time as a public health control as specified under §3-501.19 after complete cooking; (P) and</p> <p>(F) Stored as follows:</p> <p>(1) After initial heating but prior to cooking as specified under ¶ (D) of this section, separate from ready-to-eat foods as specified under ¶ 3-302.11; (Pf) and</p> <p>(2) After initial heating, but prior to complete cooking, marked or otherwise identified as foods that must be cooked as specified under ¶ (D) of this section prior to being offered for sale or service. (Pf) The food may be identified in any effective manner provided that the marking system is disclosed to the regulatory authority upon request.</p>	01/16/26
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Location:	Walk-in cooler	01/16/2026 01/16/2026
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1/16/2026	<p>Partially cooked food shall be clearly labeled that they are raw.</p> <p>Walk-in Cooler - Observed speed rack containing unlabeled partially cooked chicken and salmon.</p>
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Back Kitchen

Correct by labeling partially cooked foods to clearly/easily identify that they are still raw.

Addressed/corrected during the routine inspection - Partially cooked chicken and salmon were clearly/easily labeled. Discussion also held with person in charge regarding the importance of reviewing this practice with staff to ensure the health and safety of consumers.

3-304.12 Core	During pauses in FOOD preparation or dispensing, UTENSILS shall be stored: (A) In the FOOD with their handles above the top of the FOOD and the container; (B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT (D) In running water, such as dipper well. (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or (F) In a container of water maintained at a temperature of at least 135° F.	04/16/26
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Item(s): Dispensing utensil(s)
Problem(s): Improperly stored To prevent contamination of food or food related i
Correction(s): Store in manner that does not contaminate items

1/16/2026 During pauses in food preparation, dispensing utensils shall be smooth and easily cleanable with a handle, which must be stored with the handle above the top of the food to prevent contamination of food products.

Observed plastic hotel pan being used a scoop inside storage container with flour, which allows for contamination of the food product.

Correct by replacing plastic hotel pan with a smooth and easily cleanable utensil that has a handle and ensuring that handle is always above top of the food in between food preparation to avoid contamination of food products.

Entire establishment

4-501.114 Priority	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	01/16/26
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Chlorine	ppm	pH<10	pH<8
25	120 F	120 F	
50	100 F	75 F	
100	55 F	55 F	

Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

Item(s): Quaternary ammonia solution 01/16/2026
Problem(s): Not immersed in A concentration specified on manufacturers label 01/16/2026
Correction(s): Provide

1/16/2026 Quaternary ammonia shall be at a concentration as specified on the manufacturer's instructions label.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

Coffee station - Observed 0 parts per million of quaternary ammonia (as evidenced using a quaternary ammonia test strips) in several red buckets throughout the operation (i.e. coffee station, back kitchen).

Correct by ensuring quaternary ammonia solution is always maintained at a concentration as specified on the manufacturer's instructions label. As a rule of thumb, sanitizing solution shall be changed at a minimum of once every four hours or sooner if solution becomes soiled. Use test strips regularly to check concentration of quaternary ammonia in sanitizing buckets.

Addressed/corrected during the routine inspection - Red buckets were filled with new sanitizing solution, which was verified to be at the concentration specified on the manufacturer's instructions label. Discussion also held with person in charge about reminding staff to change red buckets of sanitizing solution more frequently and to verify that sanitizing solutions are at the appropriate concentration using the appropriate test strips.

Front kitchen area

3-401.11 Priority	(A) Raw animal FOODS such as eggs, FISH, MEAT, POULTRY, and FOODS containing these raw animal FOODS, shall be cooked to heat all parts of the FOOD to a temperature and for a time that complies with the code. Below are some acceptable times and temperatures: (1) 145°F or above for 15 seconds for: raw EGGS, Fish, Meat, Pork, Game Animals. (P) (2) 155°F or above for 15 seconds for: COMMINUTED Fish, Meat, or Game Animals, RATITES, and INJECTED MEATS. (P) (3) 165°F or above for 15 seconds for : Poultry, Stuffed Foods, BALUTS. (P) (4) WHOLE ROASTS cooked to 130°F and held for 121 minutes. (P) (5) WHOLE-MUSCLE, INTACT BEEF, except for highly susceptible populations, and The steak is cooked on both the top and bottom to a surface temperature 145° F or above and a cooked color change is achieved on all external surfaces. (C) (B) A raw animal FOOD, may be served or offered for sale in a READY-TO-EAT form if: (1) The FOOD ESTABLISHMENT does not serve a HIGHLY SUSCEPTIBLE POPULATION, and (P) (2) A Consumer Advisory is provided to the consumer as required. OR (P) (3) The FOOD, if served or offered for service by CONSUMER selection from a children's menu, does not contain COMMINUTED MEAT; (Pf)	01/16/26
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Item(s):	Cooking of raw animal food(s)	01/16/2026
Location:	hot holding unit(s)	01/16/2026
Problem(s):	Not cooked to 145 degrees F for 15 seconds Fish	
Correction(s):	Cook to proper temperature.	

1/16/2026	Observed salmon inside Winston hot-holding unit (located to the left of the front cook line) to be at 107-110°F, which was verified using a calibrated probed food thermometer. Upon discussion with chef Dan, the salmon was "carrying over" in the hot-holding unit, however it was determined that the salmon was not cooked to 145°F in the combination oven prior to placing in the hot-holding unit.
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Front kitchen area

Addressed/corrected during the routine inspection - Salmon was placed back in the combination and cooked to at least 145°F prior to placing back into the hot-holding unit.

6-501.14 Core		(A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. (B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.	04/16/26	
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Item(s): Ventilation system exhaust air ducts

Location: exhaust hood

Problem(s): Not clean

Correction(s): Keep clean

1/16/2026		Exhaust ventilation hood system(s) and their associated filters shall be cleaned to be free from any char/grease/debris/dust accumulation and other contaminants.		
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Observed char and grease accumulation in the front kitchen exhaust ventilation hood system, specifically above the char grill (see attached photo).

Correct by routinely cleaning exhaust ventilation hood system(s) and any soiled filters to be free from any char/grease/debris/dust accumulation and any other contaminants.

Storage Room

4-903.11 Core		Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.	04/16/26	
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Item(s): Clean equipment/utensil(s)

Problem(s): Stored on floor or less than 6 inches above floor

Correction(s): Store at least 6 inches above the floor.

1/16/2026		Clean utensils, equipment and single-service items shall be stored at least 6 inches off the ground to protect them from splash, debris, and other contaminants.		
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Observed hotel pans being stored directly on the ground inside the storage room.

Correct by storing clean equipment at least 6 inches off the ground to protect them from sources of contamination.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

Review date marking practices with staff and implement a system that is consistent across the entire operation.


All priority violations were addressed and/or corrected during the routine inspection, therefore no follow up is warranted at this time, however please ensure that core violations are addressed/corrected in a timely manner.

Report was emailed to person in charge and Picasso management team.

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)



Nonda Mihas

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