

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.

Wolverine Village Dining
Wolverine Village
310 Hill St

SFE 5081 367093 10/14/2026 11:00 am

ZIP CODE NOT FOUND

Person In Charge (PIC): Adam Williams

Establishment Phone:

INSPECTION TYPE:

Follow Up Critical

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

UnCorrected

4-501.11		EQUIPMENT shall be maintained in a state of repair and condition that meets the	12/16/26
Entire establishr		requirements of the code.	
Entire establishn			

Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

9/17/2026 Equipment, including their components, throughout the facility shall be maintained in state of good repair.

Observed the following equipment items throughout establishment in need of repair:

- 1) Combi ovens in Signature Maize not functioning properly.
- 2) Walk-in cooler in the salad area condenser unit is frozen and unable to properly maintain proper temperature.
- 3) Pots and pans dish machine with a final rinse temperature below 180°F.
- 4) Walk-in freezer. Multiple areas were leaking throughout the walk-in freezer. The condenser unit was unplugged during the time of inspection. The wall-mounted light bulbs casings at both rear doors were filled with water/ice.

Correct as soon as possible by repairing and/or replacing the above equipment items throughout the facility as soon as possible.

4-602.13		NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency	12/16/26
Walk-in units		necessary to preclude accumulation of soil residues.	
Walk-in units			

Item(s): Nonfood contact surface(s)
Location: Walk-ins
Problem(s): With accumulation of debris
Correction(s): Keep clean.

9/17/2026 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
------------------------	--------	---	------------	-----------

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

- 1) Ice accumulation on the condenser unit of the salad walk-in cooler.
- 2) Ice accumulation in the walk-in freezer throughout the unit, including on the sprinkler heads, light bulbs, storage racks, floors, and walls.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

6-501.12 Floor Floor	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	12/16/26
----------------------------	---	----------

Item(s): Physical facilities/structures
Location: Floor Sink receiving cup/basket
Problem(s): Soiled
Correction(s): Keep clean.

9/17/2026 Physical facilities shall be maintained clean to sight and touch.

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

- 1) Receiving floor sink baskets that are pinned to the drain pipe are soiled throughout the facility.

Correct as soon as possible by making the floor drains easily accessible/removable to allow for these areas throughout the facility to be maintained clean to sight and touch at all times.

Corrected

3-501.14 back kitchen are back kitchen are	(A) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled: (1) Within 2 hours, from 135°F to 70°F; and (P) (2) Within 4 hours, from 70°F to 41°F or less (P) (B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared from ingredients at ambient temperature shall be cooled within 4 hours to 41°F or less. (P) (C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 41°F during shipment from the supplier shall be cooled within 4 hours to 41°F or less. (P)	09/17/26	09/17/26
--	---	----------	----------

Item(s): Cooked food(s) cooled
Problem(s): From 135 degrees f to 70 degrees F for more than 2 hours

09/17/2026
09/17/2026

9/17/2026 Food shall be cooled from 135°F to 70°F in 2 hours and from 70°F to 41°F in an additional 4 hours for a total cooling curve not to exceed 6 hours.

Observed lima beans were found at 10:15am in the blast chiller at 55°F. There was no documentation on when they were placed in the blast chiller to verify when the cooling process had started.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		Correct immediately by cooling foods within the proper time frame as outlined in the Food Code above.		
		CORRECTED DURING ROUTINE INSPECTION - Staff member had placed the lima beans at 9:30am at 167°F, and they were found at 10:15am to be 55°F. Documentation was provided.		
4-501.112 Dishwashing Area Dishwashing Area		In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 194 F, or less than 165 F for stationary rack machines or 180 F for all other machines to assure proper sanitizing of utensils. (Pf)	09/27/26	10/14/26
		Item(s): Dish machine final rinse temperature		10/07/2026
		Location: dish machine(s)		10/07/2026
		Problem(s): Less than 180 degrees F For hot water sanitizing machine		
		Correction(s): Repair to provide temperature stated above.		
9/17/2026		In a mechanical operation, the water temperature of the final rinse may not be less than 180°F.		
		The pots and pans dish machine had a final rinse cycle water temperature ranging below 180°F. As observed on the pots and pans dish machine temperature log from 09/16/2026, the heat sensitive sticker did not indicate a color change on the tab. The pots and pans dish machine temperature had not been verified at the time of inspection on 09/17/2026.		
		Correct by repairing the dish machine to have a final rinse cycle temperature of at least 180°F. This can be verified by confirming that the heat sensitive sticker at least reaches 160°F on the surface of a pot or pan. In the meantime, the pots and pans dish machine can be utilized to wash/rinse, but must be sanitized at the 3-compartment sink.		
10/7/2026		CORRECTED. Pots and pans dish machine is sanitizing at the appropriate temperature.		
4-601.11 back kitchen area back kitchen area		(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.	09/27/26	10/14/26
		Item(s): Food-contact surface(s) equipment		10/07/2026
		Location: Prep area		10/07/2026
		Problem(s): Soiled		
		Correction(s): Keep clean.		
9/17/2026		Food-contact surfaces of equipment shall be cleaned sanitized to sight and touch once they have become contaminated and/or soiled.		
		Observed the following food-contact surfaces of equipment throughout the establishment that are in need of cleaning:		
		1) Soiled slicer in the production kitchen area.		
		2) Electric can opener blade was soiled with encrusted food debris.		
		Correct immediately by cleaning and sanitizing all food-contact surfaces of equipment to sight and touch once they have become contaminated and/or soiled.		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		CORRECTED DURING ROUTINE INSPECTION, staff member took apart the can opener and cleaned/sanitized it.		
	10/7/2026	CORRECTED. Slicer in production kitchen area was clean.		
6-301.12 24 Carrots 24 Carrots		Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels; (Pf) (B) A continuous towel system that supplies the user with a clean towel;(Pf) or (C) A heated-air hand drying device.(Pf) (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)	09/27/26	10/14/26
		Item(s): Sanitary hand drying provisions		10/14/2026
		Location: Handwashing Sink		10/14/2026
		Problem(s): Not provided		
	9/17/2026	Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.		
		Observed no paper towels provided at hand washing sink at the 24 Carrots station.		
		Correct immediately by supplying paper towels to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying. In addition, paper towels must be conveniently located for employees to dry hands.		
	10/14/2026	CORRECTED. Hand drying provisions provided at the handsink.		
6-501.111 back hallway back hallway		The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: (A) Routinely inspecting incoming shipments of FOOD and supplies; (B) Routinely inspecting the PREMISES for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf) (D) Eliminating harborage conditions.	09/27/26	10/14/26
		Item(s): Pest(s) flies		10/14/2026
		Location: By the recycling bins		10/14/2026
		Problem(s): Present in facility		
		Correction(s): Remove pests from facility.		
	9/17/2026	The presence of insects shall be controlled to minimize their presence on the premises by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.		
		Observed several flies present in the facility, specifically in the back hallway near the dock area coming from the open door from the recycling bin room.		
		Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator.		
		Recommend keeping the door closed to the recycling room.		
	10/14/2026	CORRECTED. Observed no pests during the follow-up inspection. Doors between the dock area and back hallways are maintained closed.		

Closing Comments:

Joint follow-up inspection conducted by Ellie Holmes and Thania Flores.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
------------------------	--------	---	------------	-----------

All priority/priority foundation items have been addressed/corrected.

An excessive amount of ice build-up was observed in the walk-in freezer. Please address this issue as soon as possible, as it poses a potential safety hazard to staff. (see attached photo for reference).

Continue to work on addressing/correcting core violations, which will be reinspected at the next routine inspection.

This report was emailed on October 14, 2026.

Person in charge (Name and Title)

Inspected By (Name and Title)



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

Thania Flores