University of Michigan
EH&S
Ann Arbor, MI 48109-1010
(734)647-1143

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 **SFE 5081 212548 10/20/2026 11:00:00 AM**
UM Golf Course Clubhouse **Last Routine: 5/6/2026**
500 E. Stadium Blvd.
Ann Arbor, MI 48104
Person In Charge (PIC): 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

This Facility was inspected by Thania Flores, a representative from University of Michigan, on 10/20/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Catering Kitchen

3-202.15 Priority Foundation — FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. (Pf) — 10/20/26

Item(s): Food package(s) — 10/20/2026
Location: Dry storage — 10/20/2026
Problem(s): Dented, dented on seam or swollen
Correction(s): Discard.

10/20/2026 Food packages shall be in good condition to protect the integrity of contents from exposure to adulteration or potential contamination.

Observed a dented can of artichokes.

Correct by removing the dented can from use and ensuring all food packages are in good condition.

CORRECTED DURING ROUTINE INSPECTION - Can was discarded.

Grill Kitchen

4-501.112 **Repeat** Priority Foundation — 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) — 10/30/26

Item(s): Dish machine final rinse temperature
Location: dish machine(s)
Problem(s): Less than 165 degrees F For hot water sanitizing machine For single rack, single temperature For single rack, single temperature
Correction(s): Repair to provide temperature stated above.

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

Grill Kitchen

10/20/2026 In a mechanical operation, the water temperature of the final rinse may not be less than 180°F.

Observed the grill kitchen dish machine has a final rinse cycle water temperature ranging from 172-175°F (as observed on the dish machine's external display screen) after running the dish machine for multiple cycles. In addition, the maximum surface temperature registered 152.0°F on the ThermoWorks DishTemp® - Plate-simulating Dishwasher Thermometer.

Correct by repairing dish machine to have final rinse cycle temperature of at least 180°F, and the surface temperture read at leasr 160°F. In the meantime, utilize either the 3-compartment sink or downstairs dish machine for cleaning/sanitizing dishware.

6-501.11 **Repeat** PHYSICAL FACILITIES shall be maintained in good repair. 01/18/27
Core

Item(s): Physical facilities
Location: Handwashing Sink
Problem(s): In poor repair
Correction(s): Repair/replace.

10/20/2026 Establishment shall be maintained in a state of good repair.

Observed the following items throughout the establishment that are in need of repair/replacement

1) Caulking, at the top portion of the kitchen handsink by the dish area, is in need of repairing/replacement.

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

Closing Comments:

Joint routine inspection conducted by Ellie Holmes and Thania Flores.

Recommend the following:
1) Monitor grime build-up on the ice deflector of the ice machine in the catering kitchen, adjust cleaning frequency if needed.
2) Label all commercial food items with the date they were opened
3) Complete a cleaning of the hood filters, panels, and cups in the grill kitchen after closing today. Monitor grease buildup and increase cleaning frequency if needed.
4) Check the hood ductwork for grease build-up

This report was emailed on October 20,2026.

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.