

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.

Ann Arbor, MI 48104

Person In Charge (PIC): Lacey Turner

SFE 5081 212548 10/28/2026 04:00 pm

Establishment Phone:

INSPECTION TYPE:

Follow Up Critical

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

4-501.112 Grill Kitchen Grill Kitchen	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
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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.

10/20/2026	In a mechanical operation, the water temperature of the final rinse may not be less than 180°F.
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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 temperature read at least 160°F. In the meantime, utilize either the 3-compartment sink or downstairs dish machine for cleaning/sanitizing dishware.

6-501.11 Grill Kitchen	PHYSICAL FACILITIES shall be maintained in good repair.	01/18/27
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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.
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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.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Correct as soon as possible by repairing/replacing the above items throughout the establishment.

Corrected

3-202.15	FOOD packages shall be in good condition and protect the integrity of the contents so	10/30/26	10/20/26
Catering Kitcher	that the FOOD is not exposed to ADULTERATION or potential contaminants. (Pf)		
Caterina Kitchen			
	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.

Closing Comments:

Emailed the PIC on October 28 for an update on the dish machine. The PIC stated that the machine is awaiting a part from the manufacturer. In the meantime, dishes are being washed and rinsed in the dish machine, then sanitized in the 3-compartment sink.

Please continue working to repair the dish machine. Notify EHS Food Safety once the dish machine has been repaired. Continue addressing the core items, which will be addressed at the next routine inspection.

The follow-up report was emailed on October 29, 2026.

Continued

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