

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|-------------------------------|---|----------|
| MI SEN | REGULAR | 2018-04-19 | No | 2-102.11.(C). (2).(3).(17) | Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health. | C |
| | | | | 2-401.11 | Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result. | C |
| | | | | 7-201.11 | Improper storage of poisonous or toxic materials. | C |
| | | | | 3-501.15 | Cooked foods improperly cooled. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| MI SEN | REGULAR | 2018-10-31 | No | 2-301.12 | Food employees are not following proper hand cleaning procedures. | C |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 3-501.15 | Cooked foods improperly cooled. | N |
| | | | | 3-501.13 | Improper thawing. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| MI SEN | REGULAR | 2019-04-30 | No | 3-302.11.(A). (1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 4-501.114.(C). (2) | Quaternary ammonium compound solution concentration is too low or too high. | C |
| | | | | 3-501.16.(B) | Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder. | C |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 3-501.15 | Cooked foods improperly cooled. | N |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| | | | | 3-304.14.(B).(1) | Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer. | N |
| | | | | 4-903.11.(A) | Equipment, Utensils, Linens are improperly stored. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-501.16 | Mops are not being properly stored. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| MI SEN | REGULAR | 2019-10-17 | Yes | 3-301.11.(A). (B).(D) | Food employees are handling ready to eat foods with bare hands. | C |
| | | | | 3-501.14.(A) | Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code. | C |

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| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 3-501.13 | Improper thawing. | N |
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| | | | | 4-101.11.(D) | Utensils or equipment food contact surfaces not smooth / easily cleanable. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| MI SEN | FOLLOW_UP_FULL | 2019-11-01 | No | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 3-501.13 | Improper thawing. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| MI SEN | REGULAR | 2022-01-19 | No | 4-203.11 | Food temperature measuring device(s) not accurate for its intended range of use. | N |
| | | | | 4-502.13.(A) | Single service/use articles are being reused. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-303.11 | Insufficient lighting provided. | N |
| MI SEN | REGULAR | 2023-03-09 | No | 3-302.11.(A). (1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 3-302.11.(A).(2) | Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display. | C |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 4-204.112.(B). (C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 4-903.11.(D) | Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |

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| MI SEN | REGULAR | 2023-11-28 | No | 4-602.11.(E) | Non-potentially hazardous food contact surfaces are not cleaned with proper frequency. | N |
| | | | | 3-501.17.(A). (E) | Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code. | C |
| | | | | 4-903.11.(D) | Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |