

# FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Ingham Co  
Health Department

(As delegated under PA 92 of 2000 by the Michigan Department of Agriculture)

Based on an inspection this day, the items marked below are violations of the Michigan Food Law of 2000, P.A. 92 of 2000. 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 critical items (§8-405.11) or 90 days for noncritical 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.

ESTABLISHMENT NAME: <u>Mid-MI Leadership Academy</u>		LICENSE NUMBER: <u>055172</u>	DATE: <u>12/4/08</u>	AM/PM <u>1100</u>																												
ADDRESS: <u>730 W. Maple</u>		CITY/TWP: <u>Lansing</u>	STATE: <u>MI</u>	ZIP: <u>48906</u>																												
PERSON IN CHARGE / TITLE: <u>989</u> <u>Chuck Spencer</u> <u>714-3711</u>		ESTABLISHMENT TELEPHONE: <u>507-485-5379</u>																														
INSPECTION TYPE: <u>9899923577</u>																																
<input checked="" type="checkbox"/> ROUTINE <input type="checkbox"/> COMPLAINT <input type="checkbox"/> FOLLOW UP <input type="checkbox"/> FOODBORNE ILLNESS <input type="checkbox"/> PRE-OPENING <input type="checkbox"/> OTHER		<table style="width: 100%; border-collapse: collapse;"> <tr> <td></td> <td style="text-align: center;">YES</td> <td style="text-align: center;">NO</td> <td style="text-align: center;">N/A</td> </tr> <tr> <td>NON-SMOKING</td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;"><input type="checkbox"/></td> </tr> <tr> <td>LICENSE POSTED</td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;"><input type="checkbox"/></td> </tr> <tr> <td>MANAGER CERTIFIED</td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;"><input type="checkbox"/></td> </tr> <tr> <td>WATER SAMPLE TAKEN</td> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> </tr> <tr> <td>ANTI-CHOKING POSTER</td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;"><input type="checkbox"/></td> </tr> <tr> <td>ON-SITE WATER/SEWER</td> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> </tr> </table>				YES	NO	N/A	NON-SMOKING	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	LICENSE POSTED	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	MANAGER CERTIFIED	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	WATER SAMPLE TAKEN	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	ANTI-CHOKING POSTER	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	ON-SITE WATER/SEWER	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
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Critical (0)	Non-Critical (0)	Repeat (0)	Violation Description / Remarks / Correction Schedule																													
✓			<u>Clean bottom of glass door freezer</u>																													
✓			<u>Get light shield for single service storage room</u>																													
✓			<u>Calibrate thermometer for milk cooler</u>																													
✓			<u>Get hand wash sign for hand sink in storage room</u>																													
			<u>notes Hot holding above 170F (min. 135), cold holding below 41F</u>																													
			<u>Sanitizer at proper concentration in wiping cloth bucket</u>																													
			<u>No critical violations</u>																													
			<u>Lunch served 11:15-11:30, 11:30-12:00</u>																													
			<u>Food prepared + served by Secret Recipes Catering Auburn, Bay County</u>																													
Person in charge (Name and Title) <u>Chad Spencer</u>		Inspector (Name and Title) <u>Jeffrey W. [Signature], R.S.</u>																														

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

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