

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

OAKLAND COUNTY HEALTH DIVISION
1200 N TELEGRAPH RD
PONTIAC, MI 48341-0432

OAKLAND HILL FOOD & BEV (T 80NZ)
1711 E. AUBURN RD
ROCHESTER MI 48063

JP

CVT# 262

- ROUTINE INSPECTION
- FOLLOW-UP
- ENF. FOLLOW-UP
- COMPLAINT
- INVESTIGATION
- OPENING INSPECTION
- NEW OWNER YES NO
- INSPECTION DATE 8-24-04 A.M. 16

CLIENT NO.
00049130

STATE I.D.
024093

MANAGER/OWNER
BETH TIMKO/2390725

ESTABLISHMENT PHONE
248-293-9000

08-27-04A09:27 RCVD

NSDI 2-24-05
RUN DATE 07/05/04
FOLLOW-UP DATE 8-30-04
RED. FREQ. YES NO

ITEM/RULE NO.	CRITICAL	REMARKS	CORRECT BY:
3-701.11	C	Food must be in good condition. Eg: In the salad cooler an expired container of Asiago cheese dated 5-29-04. Discard	Corrected by discarding
2-302.11	EN	Employees that handle ^{food} must have properly maintained finger nails. Eg: Female staff member has long finger nails. Provide food service gloves and have staff remove artificial nails	9-3-04
7-202.12	C	Sanitizing agents must be at the proper concentration. Eg: When tested the wiping cloth solution was in excess of 300 ppm Quats. Dilute solution to \approx 200 ppm Quats	Corrected by dilution discarding
4-501.116	N	To properly monitor sanitizing solution chemical test kits must be provided. Eg: Provide chemical test kit at the bar glass wash station	8-25-04
4-501.11	N	Handwashing facilities must be properly maintained. Eg: Provide a seal between the handwash and wall to eliminate gaps	11-24-04

WATER MUNICIPAL <input checked="" type="checkbox"/> ON-SITE <input type="checkbox"/> VSSN# _____ SAMPLE COLLECTED <input type="checkbox"/>	SEWAGE MUNICIPAL <input checked="" type="checkbox"/> ON-SITE <input type="checkbox"/>	MANAGER CERTIFIED YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> ISSUED <u>082500</u>	LICENSE POSTED YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	ANTI-CHOKING TECHNIQUES POSTED YES <input type="checkbox"/> NO <input type="checkbox"/>	Critical violations cited: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No All critical violations corrected: <input checked="" type="checkbox"/> Yes Critical violations not corrected this date: _____
SANITARIAN NAME JOHN-BRADDOCK ID# <u>298</u>		SEATING CAPACITY <u>178</u> NON-SMOKING AREA YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>			SA N/A
INSPECTED BY <u>[Signature]</u>					Based on an inspection this day, the items marked above 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 above, 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.
RECEIVED BY (Person in Charge) <u>[Signature]</u> <small>This signature does not imply agreement or disagreement with any violation noted.</small>					

Oakland County Health Division
Environmental Health Services

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY <i>Oakland Hill Food & Bev (T-Bonz)</i>	STATE I.D. NUMBER <i>24093</i>
ADDRESS <i>1711 E Ashum</i>	

ITEM/RULE NO.	CRITICAL		CORRECT BY
6-302 6-303.11	N	Lighting must be adequate. Eg: Replace the burned out light in the exhaust hood.	9-24-04
5-501.15	N	To prevent the attraction of insects/vermin outside refuse containers must be covered. Eg: The side door and lid on the dumpster are open. Close lids/door.	E-24-04
6-202.15	N	To prevent entry of insects and/or vermin outer doors must be kept closed. Eg: Upon arrival front & rear doors are open without screen. Provide tight fitting screened doors with 16:1 mesh or keep doors closed.	11-24-04
4-903.11	N	Storage of clean pans must be in an approved way. Eg: Pans across from the pizza oven not inverted. Store clean pans with bottom up.	E-31-04

RECEIVED BY (PERSON IN CHARGE) <i>Diane Dahlberg</i>	INSPECTED BY <i>Paul Handolph</i>	DATE <i>E-24-04</i>
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CONSUMER ADVISORY STATUS VERIFICATION

NAME OF ESTABLISHMENT Oakland Hill Food & Bev (T-Bone) CLIENT # 049130

ADDRESS 1711 E Auburn CVT 262

DOES FACILITY OFFER RAW OR UNDERCOOKED ANIMAL-BASED FOODS? YES NO

IF YES, BOTH A DISCLOSURE AND A REMINDER ARE REQUIRED

DISCLOSURE VERIFICATION (one of these options must be utilized-check which option has been chosen):

- Each item can include the disclosure, that the food item is, or contains, a raw or undercooked animal food.
- Place an asterisk next to the food item requiring disclosure, directing the reader to a footnote on the bottom of the page where the menu item appears. The footnote must indicate that asterisked items are served raw or undercooked; contain or may contain raw or undercooked ingredients; or may be requested undercooked; or can be cooked to order.

List all food items that require disclosure: Hamburgers, T-Bone Steak & NY Strip

Do all the above listed items have the required disclosure? disclosure is on the top of menu YES NO

REMINDER VERIFICATION (one of these options must be utilized-check which option has been chosen):

- Footnote option (check verbiage used):** Place an asterisk alongside items requiring disclosure directing the reader to a footnote on the bottom of each page that states: stickers to be placed on bottom of menu
 - Regarding the safety of these items, written information is available upon request. (*United States Food and Drug Administration's model consumer advisory brochure is preferred written information.)
 - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. (Foods that are not offered may be omitted from verbiage)
 - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition (Foods that are not offered may be omitted from verbiage).
- "Notice" option (check verbiage used):** You must place a "Notice" on the first page of the menu or on the page where the first item requiring disclosure appears.
 - Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. (Foods that are not offered may be omitted from verbiage)
 - Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. (Foods that are not offered may be omitted from verbiage)
- Placard option:** See MDA Questions and Answers on Consumer Advisory Brochure.
- Brochure option (check brochure that is used):**
 - United States Food and Drug Administration Model Consumer Advisory Brochure
 - Interstate Shellfish Sanitation Conference Brochure for Raw Oysters and Clams

Any subsequent reprinting of menus must comply with both aspects of the Consumer Advisory requirement. Facilities are encouraged to have Environmental Health staff review menus prior to printing to avoid any unnecessary reprinting costs.

HANALANAS Sanitarian Diane Dahlberg Person-in-Charge E-24-04 Date

The Oakland County Health Division will not deny participation in its programs based on race, sex, religion, national origin, age or disability. State and federal eligibility requirements apply for certain programs.

BLDG 36 EAST 1200 N TELEGRAPH RD DEPT 432 PONTIAC MI 48341-0432 (248) 858-1280 27725 GREENFIELD RD SOUTHFIELD MI 48076-3625 (248) 424-7000 1010 E WEST MAPLE RD WALLED LAKE MI 48390-3588 (248)926-3300

<http://www.co.oakland.mi.us/health>

FoodForm/ConsumerAdvisoryStatus/2004/32

COPY DISTRIBUTION: WHITE = FILE YELLOW = FACILITY PINK = SANITARIAN



FOOD SERVICE MANAGER
CERTIFICATION AND RESPONSIBILITIES
COLLECTION FORM

In accordance with the requirements of the Oakland County Sanitary Code Article IV (Revised) effective November 15, 1999, all new food service establishments and change of ownership facilities shall have at least one employee that has successfully completed an approved Food Service Manager Certification course. All other facilities have until November 15, 2004 to comply. If at that time this facility does not have a certified food manager, by signing this form the facility does understand they must employ a certified manager by November 15, 2004. If you do not employ a certified manager by that date, action will be taken against the facility's food service license.

NAME OF ESTABLISHMENT Oakland Hill Food & Bev (7-Bev) CLIENT # C49130
ADDRESS 1711 E Auburn CVT 262
ESTABLISHMENT TELEPHONE NUMBER 248-293-9000 CERTIFIED MANAGER ON SITE: YES (NO)
CERTIFIED MANAGER'S NAME Beth Tinko COURSE TITLE Serv Safe
I.D./CERTIFICATE NUMBER 2390725 DATE 8-25-02
CERTIFIED MANAGER'S NAME COURSE TITLE
I.D./CERTIFICATE NUMBER DATE

Article IV states in section 4.3 "A Certified Food Service Manager shall be responsible for overseeing the training of all food handling personnel of the food service establishment. The training shall include the principles of food service sanitation as they apply to the individual employee's work assignment". Responsibilities include, but are not limited to the following:

- Must be a full-time employee at this facility.
Must be able to make decisions regarding work practices and health concerns at this facility.
Must develop a formal education program and train employees on the three main causes of foodborne illness: 1. Time/Temperature Abuse 2. Personal Hygiene 3. Cross Contamination
Must monitor employees to ensure safe food handling procedures. Periodically review and update facility's standard operating procedures.
Implement food safety practices in this facility. Examples would include cleaning/maintenance schedules, time/temperature logs and/or quality assurance checklists.
Review health inspections to ensure critical violations are corrected. Review findings with area sanitarian and discuss time frames for corrections. Monitor facility for violation trends.
Model proper food safety behaviors acting as a role model at this facility.
If the Certified Food Service Manager leaves the facility, Oakland County Health Division must be notified and a new Certified Food Service Manager must be employed at the facility within 90 days.

Sanitarian & Date: [Signature] 8-24-04
Certified Manager & Date: [Signature]
Signature of Owner/Manager & Date: [Signature]
Position of Certified Manager: [Signature]

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BLDG 36 EAST 1200 N TELEGRAPH RD DEPT 432 27725 GREENFIELD RD 1010 E WEST MAPLE RD
PONTIAC MI 48341-0432 SOUTHFIELD MI 48076-3625 WALLED LAKE MI 48390-3588
(248) 858-1280 (248) 424-7000 (248) 926-3300

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

OAKLAND COUNTY HEALTH DIVISION
1200 N TELEGRAPH RD
PONTIAC, MI 48341-0432

TAKE SUSHI
1366 WALTON
ROCHESTER HILLS

12-30-14 4:03:38 RCVD
RD
MI 48309 CVT# 262

- ROUTINE INSPECTION
 FOLLOW-UP
 ENF. FOLLOW-UP
 COMPLAINT
 INVESTIGATION
 OPENING INSPECTION
NEW OWNER YES NO
INSPECTION DATE 12/29/04 A.M. (P.M.)

CLIENT NO.
00743680
STATE I.D.
024137

MANAGER/OWNER

SAM SUD LEE/2395780, HYE SIN

ESTABLISHMENT PHONE
248-652-7800

Cell 248-561-6206

NSDI 6/29/05
RUN DATE 11/05/04
FOLLOW-UP DATE 1/8/05
RED. FREQ. YES NO

ITEM/RULE NO.	CRITICAL	REMARKS	CORRECT BY:
3.803.11 Repeat 3x	C	Raw salmon above vegetables in front sushi cooler. Even though sushi fish is eaten raw w/ vegetables - if still must be stored below vegetables.	Corrected moved to lower shelf
3.501.16 Repeat	C	(4) Shrimp found on drop table at 70°F. Manager stated they were there for 1/2 hr. are eaten at room temp. Inspector explained food must be held below 41°F or above 140°F. When holding food must cool quickly - or heat quickly - food cannot sit at room temperature.	Corrected discarded
3.501.17 Repeat 2x	C	Sushi fish dated for 8 days. Any ready to eat potentially hazardous food held at 41°F must be dated w/ use - by date of no more than 7 days.	1/8/05
7.207.11	C	Bottle of Tylenol above 3 compartment sink, also first aid kit next to plates. Must keep all medicine & first aid supplies away from food & food prep areas.	Corrected moved.
7.102.11	C	(A) Windex stored w/ condiments in wait station. (B) Windex stored next plates. Must keep all chemicals below away from food.	Corrected moved

WATER MUNICIPAL <input checked="" type="checkbox"/> ON-SITE <input type="checkbox"/> ISSN# _____ SAMPLE COLLECTED <input type="checkbox"/>	SEWAGE MUNICIPAL <input checked="" type="checkbox"/> ON-SITE <input type="checkbox"/>	MANAGER CERTIFIED YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> ISSUED <u>083000</u>	LICENSE POSTED YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	ANTI-CHOKING TECHNIQUES POSTED YES <input type="checkbox"/> NO <input type="checkbox"/>	Critical violations cited: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No All critical violations corrected: <input type="checkbox"/> Yes Critical violations not corrected this date: _____
SANITARIAN NAME <u>ESTELL/WESTBROO</u> ID# <u>347</u>		SEATING CAPACITY <u>43</u> NON-SMOKING AREA YES <input type="checkbox"/> NO <input type="checkbox"/>			
INSPECTED BY _____ RECEIVED BY (Person in Charge) _____					

Based on an inspection this day, the items marked above 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 above, 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.

Oakland County Health Division
Environmental Health Services

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY Tabel Sushie	STATE I.D. NUMBER 743 680
ADDRESS 1366 Walden Rd.	

ITEM/RULE NO.	CRITICAL		CORRECT BY
3.603.11 repeat	C	Food contact items Consumer Advisory is incorrect on menu. Must indicate which foods are served raw. Must also include notice on front of menu. See brochure.	1/8/05
5.203.14 repeat	C	Sprayer nozzle attached to hose downstream from atmosphere; vacuum breaker. Must not have nozzle attached downstream from A/B.	corrected removed
3501.13 repeat	NC	Frozen chicken sitting in bowl of water at sink. Must only thaw foods without running water, under refrigeration, or as part of the cooking process.	corrected turned on water (stove employees. properly using it off!)
3301.14 repeat	WC	Wiping cloths in back not stored in sanitizer. Must store wiping cloths in 50-100ppm bleach - all day!	corrected added bleach.

RECEIVED BY (PERSON IN CHARGE) J. Ford	INSPECTED BY D. Russell	DATE 12/29/04
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Oakland County Health Division
Environmental Health Services

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY <i>Take Sushii</i>	STATE I.D. NUMBER <i>24187</i>
ADDRESS <i>1326 Walden</i>	

ITEM/RULE NO.	CRITICAL		CORRECT BY
<i>4.102.B</i>	<i>NC</i>	<i>Handles of equipment have heavy soil buildup; must clean to maintain sanitary condition re handles.</i>	<i>1/8/05</i>
<i>6.951.12</i>	<i>NC</i>	<i>Equipment on line 2 in front has very heavy debris & garbage buildup underneath. Must clean more frequently & more thoroughly to a more sanitary condition.</i>	<i>1/8/05</i>
<i>3.304.12</i>	<i>NC</i>	<i>Whisk stored in solution, like water cooler. Must store utensils between use in a dry, sanitary container, in water 41°F or below, or water 140°F or above to prevent bacterial growth.</i>	<i>corrected dumped out under cleaned sanitized</i>
<i>4.602.11</i>	<i>C</i>	<i>Spices stored in between wall & equipment on sushi line. Must be removed & stored in sanitary manner on a clean dry surface.</i>	<i>corrected removed cleaned</i>

RECEIVED BY (PERSON IN CHARGE) <i>[Signature]</i>	INSPECTED BY <i>D. Lambert</i>	DATE <i>12/29/04</i>
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Oakland County Health Division
Environmental Health Services

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY <i>Take Sushi</i>	STATE I.D. NUMBER <i>74 3680</i>
ADDRESS <i>1366 Walton</i>	

ITEM/RULE NO.	CRITICAL		CORRECT BY
		<i>Violations corrected:</i>	
		<i>- SOPs, Sanitation checklist provided</i>	
		<i>- thermometer provided</i>	
		<i>- gloves provided</i>	
		<i>- water in cooler < 41°F;</i>	
		<i>thermometers provided in all refrigeration</i>	
		<i>- hand wash sink available</i>	
		<i>- no bowls in sink</i>	

RECEIVED BY (PERSON IN CHARGE) <i>[Signature]</i>	INSPECTED BY <i>G. Russell</i>	DATE <i>12/29/04</i>
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CONSUMER ADVISORY STATUS VERIFICATION

NAME OF ESTABLISHMENT Takesushi CLIENT # 743680

ADDRESS 1306 Warden CVT 250

DOES FACILITY OFFER RAW OR UNDERCOOKED ANIMAL-BASED FOODS? YES NO
IF YES, BOTH A DISCLOSURE AND A REMINDER ARE REQUIRED

DISCLOSURE VERIFICATION (one of these options must be utilized-check which option has been chosen):

- Each item can include the disclosure, that the food item is, or contains, a raw or undercooked animal food.
- Place an asterisk next to the food item requiring disclosure, directing the reader to a footnote on the bottom of the page where the menu item appears. The footnote must indicate that asterisked items are served raw or undercooked; contain or may contain raw or undercooked ingredients; or may be requested undercooked; or can be cooked to order.

List all food items that require disclosure: _____

Do all the above listed items have the required disclosure? YES NO

REMINDER VERIFICATION (one of these options must be utilized-check which option has been chosen):

- Footnote option (check verbiage used):** Place an asterisk alongside items requiring disclosure directing the reader to a footnote on the bottom of each page that states:
 - Regarding the safety of these items, written information is available upon request. (**United States Food and Drug Administration's model consumer advisory brochure is preferred written information.*)
 - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. (*Foods that are not offered may be omitted from verbiage*)
 - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition (*Foods that are not offered may be omitted from verbiage*).

"Notice" option (check verbiage used): You must place a "Notice" on the first page of the menu or on the page where the first item requiring disclosure appears.

- Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. (*Foods that are not offered may be omitted from verbiage*)
- Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. (*Foods that are not offered may be omitted from verbiage*)

- Placard option:** See MDA Questions and Answers on Consumer Advisory Brochure.
- Brochure option (check brochure that is used):**
 - United States Food and Drug Administration Model Consumer Advisory Brochure
 - Interstate Shellfish Sanitation Conference Brochure for Raw Oysters and Clams

Any subsequent reprinting of menus must comply with both aspects of the Consumer Advisory requirement. Facilities are encouraged to have Environmental Health staff review menus prior to printing to avoid any unnecessary reprinting costs.

[Signature] Sanitarian [Signature] Person-in-Charge _____ Date

The Oakland County Health Division will not deny participation in its programs based on race, sex, religion, national origin, age or disability. State and federal eligibility requirements apply for certain programs.

BLDG 36 EAST 1200 N TELEGRAPH RD DEPT 432 27725 GREENFIELD RD 1010 E WEST MAPLE RD
 PONTIAC MI 48341-0432 SOUTHFIELD MI 48076-3625 WALLED LAKE MI 48390-3588
 (248) 858-1280 (248) 424-7000 (248)926-3300

<http://www.co.oakland.mi.us/health>

FoodForm/ConsumerAdvisoryStatus/2004/32

COPY DISTRIBUTION: WHITE = FILE YELLOW = FACILITY PINK = SANITARIAN



FOOD SERVICE MANAGER
CERTIFICATION AND RESPONSIBILITIES
COLLECTION FORM

In accordance with the requirements of the Oakland County Sanitary Code Article IV (Revised), all-food service establishments shall have at least one employee that has successfully completed an approved Food Service Manager Certification course.

NAME OF ESTABLISHMENT Take Sushi CLIENT 743680
ADDRESS 1366 Walden CVT 290
ESTABLISHMENT PHONE # 248 652-7800 CERT. MGR. EMPLOYED: YES NO
CERTIFIED MANAGER'S NAME Sam Soo Lee COURSE TITLE
I.D./CERTIFICATE # 2395780 DATE 8/30/00
CERTIFIED MANAGER'S NAME COURSE TITLE
I.D./CERTIFICATE # DATE

Section 4.4 of Article IV states:

"In the event of a licensed food service operation does not have a Certified Food Service Manager due to the trained employee leaving employment, the operations shall be allowed a period of not more than three (3) months to regain compliance with this Code.

LOSS OF CERT. MGR.'S NAME I.D./CERTIFICATE #

Date certified food manager must be replaced by:

Section 4.3 of Article IV states:

"A Certified Food Service Manager shall be responsible for overseeing the training of all food handling personnel of the food service establishment. The training shall include the principles of food service sanitation as they apply to the individual employee's work assignment".

- Must be a full-time employee at this facility.
Must be able to make decisions regarding work practices and health concerns at this facility.
Must develop a formal education program and train employees on the three main causes of foodborne illness: 1. Time/Temperature Abuse 2. Personal Hygiene 3. Cross Contamination
Must monitor employees to ensure safe food handling procedures. Periodically review and update facility's standard operating procedures.
Implement food safety practices in this facility. Examples would include cleaning/maintenance schedules, time/temperature logs and/or quality assurance checklists.
Review health inspections to ensure critical violations are corrected. Review findings with area sanitarian and discuss time frames for corrections. Monitor facility for violation trends.
Model proper food safety behaviors acting as a role model at this facility.
If the Certified Food Service Manager leaves the facility, Oakland County Health Division must be notified and a new Certified Food Service Manager must be employed at the facility within 90 days.

Sanitarian & Date) 12/30/04

Certified Manager & Date

Signature of Owner/Manager & Date

Position of Certified Manager

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1200 N TELEGRAPH RD DEPT 432, BLDG 36 EAST
PONTIAC MI 48341-0432
(248) 858-1312

27725 GREENFIELD RD
SOUTHFIELD MI 48076-3625
(248) 424-7190

1010 E WEST MAPLE RD
WALLED LAKE MI 48390-3588
(248) 926-3300

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

OAKLAND COUNTY HEALTH DIVISION
1200 N TELEGRAPH RD
PONTIAC, MI 48341-0432



- ROUTINE INSPECTION
- FOLLOW-UP
- ENF. FOLLOW-UP
- COMPLAINT
- INVESTIGATION
- OPENING INSPECTION
- NEW OWNER YES NO

CLIENT NO.
00447842

STATE I.D.
046240

TAPPER'S PUB
877 E. AUBURN RD
ROCHESTER HILLS MI 48307

CVT# 262


INSPECTION DATE 12-29-04 A.M./P.M.

MANAGER/OWNER ESTABLISHMENT PHONE
SHANE LAROCCA/1289341, TIM W 248-852-1983

12-30-04P03:16 RCVD

NSDI 6-29-05
RUN DATE 11/05/04
FOLLOW-UP DATE 1-7-05
RED. FREQ. YES NO

ITEM/RULE NO.	CRITICAL	REMARKS	CORRECT BY:
		<u>Past violations corrected</u>	
		<u>1) Proper consumer advisory used, 2) proper setup of utility sink 3) proper setup of utility sink 4) units appeared to have sufficient thermometers used</u>	
<u>7-102.11</u>	<u>C</u>	<u>Unlabeled chemical spray bottles observed at bar and in dish area. To facilitate proper use of chemicals, and provide clarity, chemical bottles must be labeled with common name. label spray (Chemical) bottles.</u>	<u>1-7-05</u>
<u>5-402.11</u> <u>Repeat</u>	<u>C</u>	<u>Improper air gap of at least 1-inch observed at ice machine, and at dispenser lines at bar. To prevent potential backflow of fluid from floor drains into equipment, at least a 1-inch air gap is necessary. Cut/prop drain lines.</u>	<u>1-7-05</u>
<u>4-602.11</u>	<u>C</u>	<u>Soiled food contact surfaces observed with can opener, knives at grill, meat slicer, and food thermometer. To prevent contamination of food/food items, above equipment must be cleaned routinely, and not allow of accumulation of food debris. Clean equipment regularly.</u>	<u>1-7-05</u>
<u>7-202.12</u>	<u>C</u>	<u>Unapproved cockroach spray observed in office. Cockroach spray is not an approved restaurant chemical, and must not be used. Discard spray, and contact professional pest operator.</u>	<u>1-7-05</u>

WATER MUNICIPAL <input checked="" type="checkbox"/>	SEWAGE MUNICIPAL <input checked="" type="checkbox"/>	MANAGER CERTIFIED YES <input checked="" type="checkbox"/>	LICENSE POSTED YES <input checked="" type="checkbox"/>	ANTI-CHOKING TECHNIQUES POSTED YES <input type="checkbox"/>	Critical violations cited: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
ON-SITE <input type="checkbox"/>	ON-SITE <input type="checkbox"/>	NO <input type="checkbox"/>	NO <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	All critical violations corrected: <input type="checkbox"/> Yes
VSSN# _____	ISSUED <u>050304</u>				Critical violations not corrected this date:
SAMPLE COLLECTED <input type="checkbox"/>					
SANITARIAN NAME <u>DALTON</u>		ID# <u>1092</u>	SEATING CAPACITY <u>30</u>		
			NON-SMOKING AREA YES <input type="checkbox"/> NO <input type="checkbox"/>		

INSPECTED BY Norm Kojan
RECEIVED BY (Person in Charge) Tim W

Based on an inspection this day, the items marked above 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 above, 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.


This signature does not imply agreement or disagreement with any violation noted.
EHS 1-0 11/00

Oakland County Health Division
Environmental Health Services

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY Tappers Pub	STATE I.D. NUMBER 046240
ADDRESS 877 E. Auburn	

ITEM/RULE NO.	CRITICAL		CORRECT BY
3-501.17 Repeat	C	Improper date marking observed with pasta (cooked) noodles, tuna fish, deli meat, deli ^{cold slaw} and sour cream. Any ready to eat, potentially hazardous foods must have a discard date of 7 days to discard (if it is not consumed within 24 hours). Day one is considered date the food item was opened/prepared.	1-9-05
7-201.11 Repeat	C	Bathroom cleaner spray was noted in wait station stored with packet sugars. To prevent contamination, chemicals must be stored in designated area, below and away from food/food items. Re locate chemical.	1-9-05
3-302.11	C	Potential cross contamination contamination observed in walk in cooler with: 1) shelled egg over whipped cream, 2) raw ground beef proximate to raw chicken, 3) raw beef by butter in freezer, and 4) raw chicken by sauce located in reach in cooler at cook line. To prevent contamination, raw animal products must be stored below and away from ready to eat food. Based on cook-off temperatures,	1-9-05

RECEIVED BY (PERSON IN CHARGE) 	INSPECTED BY Joann Kargin / 80	DATE 12-29-04
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**Oakland County Health Division
Environmental Health Services**

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY <i>Tappers Pub</i>	STATE I.D. NUMBER <i>046240</i>
ADDRESS <i>877 Auburn Road</i>	

ITEM/RULE NO.	CRITICAL		CORRECT BY
<i>3-302.11</i>	<i>C</i>	<i>ground beef (cook-off of 155°F) can be stored above</i>	<i>1-7-05</i>
<i>Cont.</i>		<i>raw chicken (cook-off of 165°F). Properly organize the above areas. Unwashed tomatoes were also noted stored above food. Move to designated area.</i>	
<i>3-202.15</i>	<i>C</i>	<i>Severely dented cans of tomato strips were noted on storage rack. To prevent potential use of damaged food, severely dented cans must be returned/not accepted. Remove cans, and label discard/return to manufacture.</i>	<i>1-7-05</i>
<i>3-304.12</i>	<i>NC</i>	<i>Multiple scoops were observed stored within food product</i>	
<i>Repeat</i>		<i>Plastic cups were also noted being utilized. To prevent contamination, scoops ^{handles} must not come in contact with food item. Store scoops outside food, or do not allow to be stored in food. Discontinue plastic cup use. Provide handled scoops w/ handles vertical</i>	
<i>G-301.12</i>	<i>NC</i>	<i>No paper towel was observed at hand sink in grill area. To facilitate proper handwashing, paper towel is necessary. Provide paper towels. Paper towel also missing in restrooms. ALL hand sinks MUST be fully stocked</i>	<i>1-7-05</i>
<i>Repeat</i>			


RECEIVED BY (PERSON IN CHARGE) <i>[Signature]</i>	INSPECTED BY <i>Joann Gaurin / SO</i>	DATE <i>12-29-04</i>
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**Oakland County Health Division
Environmental Health Services**

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY Tappers Pub	STATE I.D. NUMBER 04 62 40
ADDRESS 877 E. Auburn	

ITEM/RULE NO.	CRITICAL		CORRECT BY
3-501.16	C	Salami and Italian sausage noted in top loader at 54°F, and 62°F, respectively. Potentially hazardous foods must be stored cool below 41°F. Discard salami, and move sausage to cooler (employee stated sausage were preheated, and put in top loader 1-hour prior to checking temperatures. Tuna fish was also noted in walk-in cooler at 55°F. This item was also stated to have been put in cooler 1-hour prior to checking temperature. To prevent bacteria growth/disease, foods held for cold storage must be held below 41°F, and foods held hot are to be above 140°F. Discard food not held in proper temperature.	T-10 Corrected
6-501.14	NC	Exhaust hood above grill was noted to be soiled. To facilitate proper ventilation, and prevent a potential fire hazard, hood vents are to be cleaned routinely. Clean regularly.	3-28-05


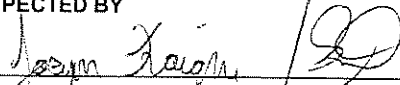
RECEIVED BY (PERSON IN CHARGE) 	INSPECTED BY Joseph Hakim / SO	DATE 12-29-04
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Oakland County Health Division
Environmental Health Services

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY Tappers Pub	STATE I.D. NUMBER 046240
ADDRESS 877 E. Auburn	

ITEM/RULE NO.	CRITICAL		CORRECT BY
2-401.11	C	Employee drinks observed stored on prep table (with lid and straw). To prevent contamination, employee drinks must be stored below and away from food/food items. Note proper containers were in use. Discontinue storing drinks by food/food items.	Corrected Drink Discarded
6-501.10	NC	Employee personal items such as: 1) sweater above coffee at wait station and 2) Gameboy above flour bin in cook/grill area. To prevent contamination of food/food items, personal items must be stored in designated area, below and away from food. Relocate items.	1-7-05
3-305.12	NC	Boxes of Beer were observed stored on floor within	1-7-05
4-903.11	NC	employee restroom. Single service utensils were also noted stored on floor by pizza/salad line. Food is not to be stored in restroom (to prevent air borne disease), and single-service items must be stored 6-inches off floor. Move beer, and relocate utensils.	

RECEIVED BY (PERSON IN CHARGE) 	INSPECTED BY Joseph Kaurin / 	DATE 12-29-04
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Oakland County Health Division
Environmental Health Services

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY <i>Topper's Pub</i>	STATE I.D. NUMBER <i>046240</i>
ADDRESS <i>877 Auburn Rochester Hills MI</i>	

ITEM/RULE NO.	CRITICAL		CORRECT BY
<i>+ 602.13</i>	<i>NC</i>	<i>Gaskets soiled throughout facility. Clean gaskets (walk-in cooler / reach-in coolers) at a frequency as to prevent build-up. Clean routinely. Bottom of freezer @ cookline soiled. Remove ALL food debris.</i>	
<i>450.11</i>	<i>NC</i>	<i>Ⓐ Reach-in cooler by bar/kitchen at 65°F Ⓑ Condenser at top/under not covered. When covered, condenser is not covered ^{abnormally warm}. Ⓒ Walk-in cooler door not self closing. - Facility equipment shall be in good repair. Contact service repairman. Reach-in cooler shall be held at 41°F or less. Condensers MUST remain covered. Cooler door MUST be self closing.</i>	
<i>- 304.14</i>	<i>NC</i>	<i>Ⓐ Wiping clothes on counter Ⓑ No sanitizing bucket. (bleach water on towels) - In-between use. Wiping clothes shall be stored in a sanitizing solution to prevent bacterial growth. Store in a bleach ^{solution} with a 50-100 ppm concentration or quaternary at a 200 ppm concentration.</i>	

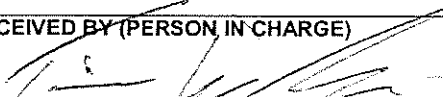
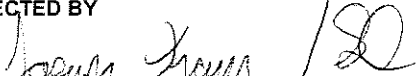
RECEIVED BY (PERSON IN CHARGE) <i>[Signature]</i>	INSPECTED BY <i>A. Rhodes</i>	DATE <i>12-29-04</i>
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Oakland County Health Division
Environmental Health Services

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY Tappers Pub	STATE I.D. NUMBER 04 62 40
ADDRESS 877 E. Auburn Road	

ITEM/RULE NO.	CRITICAL		CORRECT BY
6-302.15	NC	Back door is in need of weather stripping.	378-05
6-302.15	NC	Back door is in need of weather stripping. To discourage the pests from entering facility, proper weather stripping at rear exit is necessary. Provide tight-fitting weatherstrip at rear exit.	1-7-05
		No light shining thru @ edges	
3-501.13	NC	Improper thawing observed. Ground beef was noted sitting in sink, with no running water. Beef was being thawed at room temperature. To thaw food properly, and allow minimal time in danger zone (between 41°F and 140°F), food must be thawed in cooler, or under running water, that is less than 70°F. Quickly get beef in cooler, or put under running water.	Corrected Water used
6-501.11	NC	No cockroach molding noted proximate to utility sink. Facility must be in good repair, and provide easy cleaning. Provide molding	
Repeat			

RECEIVED BY (PERSON IN CHARGE) 	INSPECTED BY Joseph Young / 	DATE 12-2
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Oakland County Health Division
Environmental Health Services

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY Tappas Pub	STATE I.D. NUMBER 046240
ADDRESS 877 Auburn	

ITEM/RULE NO.	CRITICAL	*Notes*	CORRECT BY
		1) No cooling observed @ this time, however make sure rapid cooling methods are utilized. Use shallow, uncovered pans in walk-in OR sinks w/ ice bath + ice wands. Do NOT leave food on counter to cool. Do NOT place large volume of food in cooler to cool. Utilize these proper procedures for ribs, noodles, soups, etc.	
		2) Tuna @ 55°F in walk-in made 1 hour prior. No cooling violation @ this time, however, consider pre-chilling tuna fish + mayo prior to preparing salad to facilitate proper temps.	
		3) Same top loader/ingredients used for salads + pizzas. Cook stated gloves are used for ALL prep on this line. This is important to utilize gloves or utensils to prepare ALL items @ this unit if ready-to-eat or not due to food items being used for both pizzas + salads.	
Follow-up on 1-7-05 to check correction of ALL violations. These items MUST be corrected to avoid re-inspection fee			

RECEIVED BY (PERSON IN CHARGE) <i>[Signature]</i>	INSPECTED BY Joseph M. Haidim / SO	DATE 12-29-04
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CONSUMER ADVISORY STATUS VERIFICATION

NAME OF ESTABLISHMENT Tappers Pub CLIENT # 447842

ADDRESS 877 Auburn CVT 262

DOES FACILITY OFFER RAW OR UNDERCOOKED ANIMAL-BASED FOODS? YES NO

IF YES, BOTH A DISCLOSURE AND A REMINDER ARE REQUIRED

DISCLOSURE VERIFICATION (one of these options must be utilized-check which option has been chosen):

- Each item can include the disclosure, that the food item is, or contains, a raw or undercooked animal food.
- Place an asterisk next to the food item requiring disclosure, directing the reader to a footnote on the bottom of the page where the menu item appears. The footnote must indicate that asterisked items are served raw or undercooked; contain or may contain raw or undercooked ingredients; or may be requested undercooked; or can be cooked to order.

List all food items that require disclosure: Hamburgers / Steaks

Do all the above listed items have the required disclosure? YES NO

REMINDER VERIFICATION (one of these options must be utilized-check which option has been chosen):

- Footnote option (check verbiage used):** Place an asterisk alongside items requiring disclosure directing the reader to a footnote on the bottom of each page that states:
 - Regarding the safety of these items, written information is available upon request. (**United States Food and Drug Administration's model consumer advisory brochure is preferred written information.*)
 - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. (*Foods that are not offered may be omitted from verbiage*)
 - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition (*Foods that are not offered may be omitted from verbiage*).
- "Notice" option (check verbiage used):** You must place a "Notice" on the first page of the menu or on the page where the first item requiring disclosure appears.
 - Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. (*Foods that are not offered may be omitted from verbiage*)
 - Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. (*Foods that are not offered may be omitted from verbiage*)
- Placard option:** See MDA Questions and Answers on Consumer Advisory Brochure.
- Brochure option (check brochure that is used):**
 - United States Food and Drug Administration Model Consumer Advisory Brochure
 - Interstate Shellfish Sanitation Conference Brochure for Raw Oysters and Clams

Any subsequent reprinting of menus must comply with both aspects of the Consumer Advisory requirement. Facilities are encouraged to have Environmental Health staff review menus prior to printing to avoid any unnecessary reprinting costs.

Sanitarian [Signature] Person-in-Charge [Signature] Date 12-29-04

The Oakland County Health Division will not deny participation in its programs based on race, sex, religion, national origin, age or disability. State and federal eligibility requirements apply for certain programs.

BLDG 36 EAST 1200 N TELEGRAPH RD DEPT 432 PONTIAC MI 48341-0432 (248) 858-1280

27725 GREENFIELD RD SOUTHFIELD MI 48076-3625 (248) 424-7000

1010 E WEST MAPLE RD WALLED LAKE MI 48390-3588 (248)926-3300

<http://www.co.oakland.mi.us/health>



FOOD SERVICE MANAGER CERTIFICATION AND RESPONSIBILITIES COLLECTION FORM

In accordance with the requirements of the Oakland County Sanitary Code Article IV (Revised), all-food service establishments shall have at least one employee that has successfully completed an approved Food Service Manager Certification course. If you do not employ a certified manager as required, action will be taken against the facility's food service license.

NAME OF ESTABLISHMENT Tappers Pub CLIENT 447842
ADDRESS 877 Auburn Road CVT 262
ESTABLISHMENT PHONE # 248-852-1983 CERT. MGR. EMPLOYED: YES NO
CERTIFIED MANAGER'S NAME Tim Williams COURSE TITLE Superior
I.D./CERTIFICATE # 365-04-1560 DATE 5-3-04

Section 4.4 of Article IV states:

"In the event of a licensed food service operation does not have a Certified Food Service Manager due to the trained employee leaving employment, the operations shall be allowed a period of not more than three (3) months to regain compliance with this Code. A food service establishment without a Certified Food Service Manager as an employee must immediately notify the Oakland County Health Division

LOSS OF CERT. MGR.'S NAME I.D./CERTIFICATE #

Date certified food manager must be replaced by:

Section 4.3 of Article IV states:

"A Certified Food Service Manager shall be responsible for overseeing the training of all food handling personnel of the food service establishment. The training shall include the principles of food service sanitation as they apply to the individual employee's work assignment". Responsibilities include, but are not limited to the following:

- Must be a full-time employee at this facility.
Must be able to make decisions regarding work practices and health concerns at this facility.
Must develop a formal education program and train employees on the three main causes of foodborne illness: 1. Time/Temperature Abuse 2. Personal Hygiene 3. Cross Contamination
Must monitor employees to ensure safe food handling procedures. Periodically review and update facility's standard operating procedures.
Implement food safety practices in this facility. Examples would include cleaning/maintenance schedules, time/temperature logs and/or quality assurance checklists.
Review health inspections to ensure critical violations are corrected. Review findings with area sanitarian and discuss time frames for corrections. Monitor facility for violation trends.
Model proper food safety behaviors acting as a role model at this facility.
If the Certified Food Service Manager leaves the facility, Oakland County Health Division must be notified and a new Certified Food Service Manager must be employed at the facility within 90 days.

Sanitarian & Date

Certified Manager & Date

Signature of Owner/Manager & Date

Position of Certified Manager

The Oakland County Health Division will not deny participation in its programs based on race, sex, religion, national origin, age or disability. State and federal eligibility requirements apply for certain programs.

1200 N TELEGRAPH RD DEPT 432, BLDG 36 EAST PONTIAC MI 48341-0432 (248) 858-1312
27725 GREENFIELD RD SOUTHFIELD MI 48076-3625 (248) 424-7190
1010 E WEST MAPLE RD WALLED LAKE MI 48390-3588 (248) 926-3300

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

OAKLAND COUNTY HEALTH DIVISION
1200 N TELEGRAPH RD
PONTIAC, MI 48341-0432

- ROUTINE INSPECTION
- FOLLOW-UP
- ENF. FOLLOW-UP
- COMPLAINT
- INVESTIGATION
- OPENING INSPECTION
- NEW OWNER YES NO
- INSPECTION DATE 12-28-04 A.M. (P.M.)

CLIENT NO.
00352273

STATE ID.
024115

THAI INN
900 S. ROCHESTER RD
ROCHESTER HILLS MI 48306

CVT# 262

MANAGER/OWNER
SUDARAT MARWILAI/2811048

ESTABLISHMENT PHONE
248-656-0287

12-30-04A09:38 RCVD

NSDI 6-28-05
RUN DATE 11/05/04
FOLLOW-UP DATE 1-11-05
RED. FREQ. YES NO

ITEM/RULE NO.	CRITICAL	REMARKS	CORRECT BY:
		Corrections from the last inspection	
<u>5205.11</u>		Hand wash sink was clean and accessible	
<u>3305.11</u>		All food was observed elevated off the floor in storage.	
<u>7206.11</u>		All cleaners and toxic items were found stored in the designated area.	
<u>3304.12</u>		Bulk food storage scoops were found stored in the handle-up position.	
<u>4204.112</u>		All refrigeration units were observed with conspicuous thermometers.	
3302.11	L	RAW chicken was found stored over vegetables and ready to eat foods in accordance with required cooling temperatures to prevent cross contamination known to cause serious food borne illness	Corrected 12-28-04 Chicken was moved below and away from ready to eat foods
3506.13	MC	Shrimp was observed thawing at room temperature. Thaw fish under running water or refrigeration temperature to prevent microbial food contamination.	Corrected 12-28-04 Shrimp was placed under running water

WATER MUNICIPAL <input checked="" type="checkbox"/>	SEWAGE MUNICIPAL <input checked="" type="checkbox"/>	MANAGER CERTIFIED YES <input checked="" type="checkbox"/>	LICENSE POSTED YES <input checked="" type="checkbox"/>	ANTI-CHOKING TECHNIQUES POSTED YES <input type="checkbox"/>	Critical violations cited: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
ON-SITE <input type="checkbox"/>	ON-SITE <input type="checkbox"/>	ISSUED <input type="checkbox"/>	NO <input type="checkbox"/>	NO <input type="checkbox"/>	All critical violations corrected: <input type="checkbox"/> Yes
VSSN# _____	SAMPLE COLLECTED <input type="checkbox"/>				Critical violations not corrected this date: <u>4204.112</u> <u>4206.11</u> <i>SM</i>
SANITARIAN NAME LAWSON		ID# 218	SEATING CAPACITY <u>75</u> NON-SMOKING AREA YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>		

INSPECTED BY *John P. Lewis*
RECEIVED BY (Person in Charge) *Sudarat Marwilai*
This signature does not imply agreement or disagreement with any violation noted.

Based on an inspection this day, the items marked above 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 above, 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.

**Oakland County Health Division
Environmental Health Services**

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY Thai Inn	STATE I.D. NUMBER
ADDRESS 900 S, Rochester Rochester Hill	

ITEM/RULE NO.	CRITICAL		CORRECT BY
4161.11	C	Food was found stored in an open can. Transfer contents of can to a covered food grade storage container to prevent contamination via metal shavings and rust.	12-28-01
4204.12 7111	NC	Ice used to serve drinks was found stored in a lexan food container. Ice must be stored in a self draining container to prevent contamination.	01-11-01
3305.11 RENEW	n.c	Bags of sugar were observed uncovered, keep all foods covered in storage to prevent contamination.	12-28-01
6403.11	n.c	Employee coats were found hanging in several different locations in the kitchen. Store employee personal items in the designated area to prevent contamination.	12-28-01

RECEIVED BY (PERSON IN CHARGE) Sudewat Kalyan	INSPECTED BY Glen P. Hise	DATE 12-28-01
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**Oakland County Health Division
Environmental Health Services**

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY Thai Inn	STATE I.D. NUMBER
ADDRESS 900 S. Rochester	

ITEM/RULE NO.	CRITICAL		CORRECT BY
4904.13	n.c	Table ware was observed present without being covered. Cover Table ware that is placed on dining tables to prevent contamination	12-28-01
2462.11	n.c	Food Prep STAFF was observed preparing food without the required hair restraint. Provide hats or hair nets to prevent food contamination.	12-29-01
2406.11	C	Employee beverage was found stored on a work table. Store employee drinks in the designated area to prevent contamination	Corrected 12-28-01

RECEIVED BY (PERSON IN CHARGE) → <i>[Signature]</i>	INSPECTED BY <i>[Signature]</i>	DATE 12-28-01
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CONSUMER ADVISORY STATUS VERIFICATION

NAME OF ESTABLISHMENT Thai Inn CLIENT # 362273

ADDRESS 900 S. Rochester CVT 262

DOES FACILITY OFFER RAW OR UNDERCOOKED ANIMAL-BASED FOODS? YES NO

IF YES, BOTH A DISCLOSURE AND A REMINDER ARE REQUIRED

DISCLOSURE VERIFICATION (one of these options must be utilized-check which option has been chosen):

- Each item can include the disclosure, that the food item is, or contains, a raw or undercooked animal food.
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List all food items that require disclosure: _____

Do all the above listed items have the required disclosure? YES NO

REMINDER VERIFICATION (one of these options must be utilized-check which option has been chosen):

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- Placard option:** See MDA Questions and Answers on Consumer Advisory Brochure.
- Brochure option (check brochure that is used):**
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 - Interstate Shellfish Sanitation Conference Brochure for Raw Oysters and Clams

Any subsequent reprinting of menus must comply with both aspects of the Consumer Advisory requirement. Facilities are encouraged to have Environmental Health staff review menus prior to printing to avoid any unnecessary reprinting costs.

JM P. Wilson → Richard Blunden 12-28-2011
 Sanitarian Person-in-Charge Date

The Oakland County Health Division will not deny participation in its programs based on race, sex, religion, national origin, age or disability. State and federal eligibility requirements apply for certain programs.

BLDG 36 EAST 1200 N TELEGRAPH RD DEPT 432
PONTIAC MI 48341-0432
(248) 858-1280

27725 GREENFIELD RD
SOUTHFIELD MI 48076-3625
(248) 424-7000

1010 E WEST MAPLE RD
WALLED LAKE MI 48390-3588
(248)926-3300

<http://www.co.oakland.mi.us/health>

FoodForm/ConsumerAdvisoryStatus/2004/32

COPY DISTRIBUTION: WHITE = FILE YELLOW = FACILITY PINK = SANITARIAN



FOOD SERVICE MANAGER
CERTIFICATION AND RESPONSIBILITIES
COLLECTION FORM

In accordance with the requirements of the Oakland County Sanitary Code Article IV (Revised) effective November 15, 1999, all new food service establishments and change of ownership facilities shall have at least one employee that has successfully completed an approved Food Service Manager Certification course. All other facilities have until November 15, 2004 to comply. If at that time this facility does not have a certified food manager, by signing this form the facility does understand they must employ a certified manager by November 15, 2004. If you do not employ a certified manager by that date, action will be taken against the facility's food service license.

NAME OF ESTABLISHMENT Thai Inn CLIENT # 362273

ADDRESS 900 S Rochester CVT 262

ESTABLISHMENT TELEPHONE NUMBER CERTIFIED MANAGER ON SITE: YES NO

CERTIFIED MANAGER'S NAME Sudant Marwilat COURSE TITLE Serve Safe

I.D./CERTIFICATE NUMBER 2811049 DATE 10-15-01

CERTIFIED MANAGER'S NAME COURSE TITLE

I.D./CERTIFICATE NUMBER DATE

Article IV states in section 4.3 "A Certified Food Service Manager shall be responsible for overseeing the training of all food handling personnel of the food service establishment. The training shall include the principles of food service sanitation as they apply to the individual employee's work assignment". Responsibilities include, but are not limited to the following:

- Must be a full-time employee at this facility.
Must be able to make decisions regarding work practices and health concerns at this facility.
Must develop a formal education program and train employees on the three main causes of foodborne illness: 1. Time/Temperature Abuse 2. Personal Hygiene 3. Cross Contamination
Must monitor employees to ensure safe food handling procedures. Periodically review and update facility's standard operating procedures.
Implement food safety practices in this facility. Examples would include cleaning/maintenance schedules, time/temperature logs and/or quality assurance checklists.
Review health inspections to ensure critical violations are corrected. Review findings with area sanitarian and discuss time frames for corrections. Monitor facility for violation trends.
Model proper food safety behaviors acting as a role model at this facility.
If the Certified Food Service Manager leaves the facility, Oakland County Health Division must be notified and a new Certified Food Service Manager must be employed at the facility within 90 days.

Sanitarian & Date (Signature and date 12-28-01)

Certified Manager & Date (Signature and date 12-28-01)

Signature of Owner/Manager & Date

Position of Certified Manager

The Oakland County Health Division will not deny participation in its programs based on race, sex, religion, national origin, age or disability. State and federal eligibility requirements apply for certain programs.

BLDG 36 EAST 1200 N TELEGRAPH RD DEPT 432
PONTIAC MI 48341-0432
(248) 858-1280

27725 GREENFIELD RD
SOUTHFIELD MI 48076-3625
(248) 424-7000

1010 E WEST MAPLE RD
WALLED LAKE MI 48390-3588
(248) 926-3300

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

OAKLAND COUNTY HEALTH DIVISION
1200 N TELEGRAPH RD
PONTIAC, MI 48341-0432

ROUTINE INSPECTION
 FOLLOW-UP
 ENF. FOLLOW-UP
 COMPLAINT
 INVESTIGATION
 OPENING INSPECTION
NEW OWNER YES NO
INSPECTION DATE 7-8-04 A.M. (P.M.)

CLIENT NO.
00041001
STATE I.D.
022176

TUSCANI GRILL
2086 CROOKS
ROCHESTER HILLS

07-13-04A10:00 RCVD
MI 48309

CVT# 282

MANAGER/OWNER
DAVID STELMAN/316849

ESTABLISHMENT PHONE
248-853-7344

NSDI 1-6-05
RUN DATE 05/05/04
FOLLOW-UP DATE 7-19-04
RED. FREQ. YES NO 10 day

6-9-04 Carol Stojanowski
COOK-ETC.

ITEM/RULE NO.	CRITICAL	REMARKS	CORRECT BY:
		Owner-Steve Stojanowski	
		Items corrected from previous report are: #3302.11 No cross contamination observed #4101.11 No linen used as liners for cups #4602.11 Dce machine & soda gears are clean #4501.12 Stained cutting boards are replaced.	
(X3) Repeat 3501.16	C (Yes)	Items uncorrected (repeating from previous report). Observed over counter top coolers - holding 7-1604 potentially hazardous foods (P.H.F) (1) pastas (two) at 60, 62°F, Cheese (54°F) & raw eggs at 62°F - inside (2) Inside chef's top loader - Shrimp (58°F) & blue cheese (66°F), chicken (61°F) & beef (56°F) mayonnaise (63°F) (3) Inside waitress top loader chickpeas (60°F) and blue cheese (60°F). It appears all top loaders are unable to hold 45°F below (now) - (Need to hold 41°F by 2006) Relocate all P.H.Foods to bottom portions to restrict bacterial growth. all P.H.Foods were placed in bottom portions of cooler. Contact.	

WATER MUNICIPAL <input checked="" type="checkbox"/> ON-SITE <input type="checkbox"/>	SEWAGE MUNICIPAL <input checked="" type="checkbox"/> ON-SITE <input type="checkbox"/>	MANAGER CERTIFIED YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> ISSUED <u>12-14-92</u>	LICENSE POSTED YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	ANTI-CHOKING TECHNIQUES POSTED YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	Critical violations cited <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No All critical violations corrected: <input type="checkbox"/> Yes Critical violations not corrected this date: <u>3501.16 (coolers) 3603.1</u> <u>4601.11 (clean)</u> <u>5202.13 (B) 4202.11 (C) GA</u>
SANITARIAN NAME JOHN BRADDOCK		ID# 258	SEATING CAPACITY <u>140</u>	NON-SMOKING AREA YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	
INSPECTED BY <u>Devaldine Ricker</u>		RECEIVED BY (Person in Charge) <u>David Stojan</u>			

This signature does not imply agreement or disagreement with any violation noted.
EHS 1.0 11/00
Based on an inspection this day, the items marked above are violations of the Michigan Food Law, P.A. 92 of 2000. Violations cited in this report shall be corrected within the time frames specified within a period not to exceed 10 calendar days for critical items (§8-405.11) or 90 days for (§8-406.11). Failure to comply with this notice may result in license suspension and/or other. You have the right to appeal any violations listed.
Repeats

Oakland County Health Division
Environmental Health Services

288

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY	Toscani Grill	STATE I.D. NUMBER	22176
ADDRESS	2086 Crocker		

ITEM/RULE NO.	CRITICAL		CORRECT BY
		repairman to repair coolers - ^{Lower} temp	
(X3) Repeat 2401.11 (C)		Observed unapproved employee beverages @ open cups, cup lid - no straw & improperly stored - 17 - on cook's line high storage shelf, ^{on} dish shelf etc. All drinks need a lid / straw and are to be stored separated / below in "Break" area to avoid contamination open cup was discarded, straw added to cup lid and all drinks placed on <u>bottom</u> shelves.	Corrected
(X2) Repeat 24702.11 C		Uninformed. Need to follow a 3 step process to wash, rinse, sanitize by submersion in chlorine water for <u>10</u> seconds or by bowl and not just wash & rinse Employee was informed, while on sight.	
(X2) Repeat 7201.11 (C)		Observed unsafe chemical storage - unapproved to store cleaner on	Corrected
RECEIVED BY (PERSON IN CHARGE)	INSPECTED BY	DATE	
Karl Heger	G Rickett	7-6-07	

Oakland County Health Division
Environmental Health Services

378

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY	Tos Carri Grill	STATE I.D. NUMBER	22176
ADDRESS	2086 Crooks		

ITEM/RULE NO.	CRITICAL		CORRECT BY
		Top of dish machine @ with van supplies need to store <u>below</u> - other food/drink items, separated / in a designated chemical storage area. Cleaners were placed onto chemical shelf to avoid chemical contamination.	
(2x) Repeat 460111	C	Clean soiled can opener / blade take entire unit off the table to clean thoroughly. Food contact surfaces are to be <u>clean</u> to avoid contamination.	
(2x) Repeat 450111		Repair nonworking two light bulbs at hood to be in good repair - 7-16-04 also too <u>dark</u> .	
(2x) Repeat 450111 -		Replace damaged gasketing to Manitowoc Reachin to be in good repair. Grant extension - 10-6-04 new items on 7-6-04	
5203114 (C)		Observed spray nozzle on hose	Corrected

RECEIVED BY (PERSON IN CHARGE)	INSPECTED BY	DATE
<i>[Signature]</i>	G Rickert	7-6-04

488

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY	Toscanni Grill	STATE I.D. NUMBER	22176
ADDRESS	2086 Crooks		

ITEM/RULE NO.	CRITICAL		CORRECT BY
		Connection with <u>no</u> pressurized backflow device. Remove & keep off, except when in use @ install a pressurized backflow device, R.P.Z. @ equivalent to protect the water supply. Nozzle was removed from hose.	
S20213	C	Drainline is submerged into drain. Need 7-16-04 to elevate walk in cooler drainline one inch <u>above</u> sewer drain to protect the water supply (B). Raise drainline. Code changed 2/2001	
420211	C	Replace <u>resurface</u> severely rusted (two) wire rack shelves (inside Cook's Corner) to be smooth/easily cleanable. 7-16-04	
360311	C	<u>No</u> consumer advisary on sandwich menu. Need to add. To Burgers-add missing asterisks, cooked to order and asterisk & remainder on page ^{bottom.} Gave booklet - to properly advise	

RECEIVED BY (PERSON IN CHARGE)	INSPECTED BY	DATE
<i>[Signature]</i>	G Rickett	7-6-09

Oakland County Health Division
Environmental Health Services

588

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY	To Scan, Grill	STATE I.D. NUMBER	22176
ADDRESS	2086 Crocker		

added
see report

ITEM/RULE NO.	CRITICAL		CORRECT BY
		customers of risks. aware to add ^{li} ^{MISSING} <u>cooked to order</u> to main menu on	next print one year 7-6-05
460213	X	Heavily <u>soiled</u> areas. Need to clean entire cook's line, exterior to ^{all} equipment, <u>all</u> carts, ^{all} shelves on tables, stove shelf, walk-in cooler door, ^{all} shelves. Clean frequently to restrict buildup -	7-16-04
430212	-	None. Provide a metal stem probe thermometer (0-220°F) to check food temperatures.	7-16-04
330414	-	<u>No</u> sanitized water to store wiping cloths ① in kitchen ② at bar. Need to provide @ <u>50-200 ppm</u> chlorine - not to exceed for cloths storage.	7-16-04
620211	-	Provide missing light shield / end / ① caps to storage room lighting	10-6-04

RECEIVED BY (PERSON IN CHARGE)	INSPECTED BY	DATE
<i>[Signature]</i>	G Rickett	7-6-04

Oakland County Health Division
Environmental Health Services

678

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY	Toscani Grill	STATE I.D. NUMBER	22176
ADDRESS	2086 Creek		

ITEM/RULE NO.	CRITICAL		CORRECT BY
		② light shields (two) @ shatter proof light bulbs Overhead waitress Station	
		③ and inside walkin cooler to avoid broken glass contamination.	
6202.15 -		Rear door left opened. Keep closed to prevent the entrance of flies.	corrected
6202.15	✗	Install missing screen door self-closer and repair damaged screening.	8-1-04
4203.12 -		Provide missing thermometers to chef's (two) coolers, True reach in, and waitress cooler to check ambient temperatures.	10-6-04
6301.11 -		None. Provide soap and paper	7-16-04
6301.12	✗	towelings/dispenser to bar hand sink for paper handwashing. Change set-up to locate hand sink next to wash compartment and hot	7-16-04

RECEIVED BY (PERSON IN CHARGE)	INSPECTED BY	DATE
<i>[Signature]</i>	G. Rickett	7-6-04

Oakland County Health Division
Environmental Health Services

7078

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY	To Care Hull	STATE I.D. NUMBER	22176
ADDRESS	2086 Crooks		

ITEM/RULE NO.	CRITICAL		CORRECT BY
3307.11		next to Sanitized Compartment to avoid splash contamination.	7-16-04
3601.11 -		Remove wording "Home made" from menu ^{at} printing and reword as "Homestyle", "made one year in House" or etc for ^{next} forest identity standards of identity. 7-6-05	7-6-05
6301.14 -		Post <u>Signs</u> at all employee hand sinks on <u>when</u> to wash, as reminders of good hygienic practices. Gave <u>Signs</u> .	7-16-04
4202.11 C		<u>new</u> <u>raw</u> pressed bread shelf is <u>not</u> approved for food storage. Replace for "approved" food contact surfaces.	7-16-04
4101.11 -		May paint/varnish to seal for <u>ex</u> single use storage items to be smooth nonabsorbant.	10-6-04
6202.12 -		Repair non operational exhaust fan over head dish machine for needed ventilation.	10-6-04

RECEIVED BY (PERSON IN CHARGE)	INSPECTED BY	DATE
<i>[Signature]</i>	G Rickert	7-6-04

Oakland County Health Division
Environmental Health Services

878

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY	STATE I.D. NUMBER
FOS Cane Grill	22176
ADDRESS	
2086 Ucker	

ITEM/RULE NO.	CRITICAL		CORRECT BY
6501.16-		none. Provide/install a sturdy supporting mop rack to hang to dry mop head (used)	11-6-09
3304.12-		Replace container for a scoop/handle for ice machine and relocate off boxes (card board) but in a pan/tray to avoid scoop/ice contamination.	10-6-09
		post a choking first aid poster (Red Cross) (aware of 2nd \$5.00 follow up fee)	
		No Serv-Safe Certificates on site - Need to keep onsite - Fax copies to Ox.H.D. Fax-1-248-960-7444	
		Questions ^{call} 1-248-926-3333 ^{Fri 8:30-1000am}	
		A follow up needs to occur in around 10 days for (1) cooling repair (2) all clearing (3) all repairs (4) air gap, (5) replace non surface rusted shelves (6) replace food shelves (7) probe thermometer (8) soap (9) towel (10) consumer advisory	

RECEIVED BY (PERSON IN CHARGE)	INSPECTED BY	DATE
[Signature]	Geraldine Rickett	7-6-09

Oakland County Health Division
 Environmental Health Services

1/8/1

INSPECTION REPORT SUPPLEMENT

NAME OF ESTABLISHMENT/FACILITY <i>Toscani Grill</i>	STATE I.D. NUMBER <i>22176</i>
ADDRESS <i>2086 Crooks</i>	

ITEM/RULE NO.	CRITICAL		CORRECT BY
360311	(C)	<p>Refer to report 7-604-7-16-09 Per Michigan Minimum Program Requirements - evaluated - Per Terry Rose - Chief of Field Activities - Need to add missing "cooked to order" to main menu to properly advise customers of risks by 10 day followup</p> <p>phoned operator of increased compliance terms and mailed copy of report</p> <p>Questions - 1-248-926-3333 In 8:30-1000am</p>	

RECEIVED BY (PERSON IN CHARGE) <i>Matt</i>	INSPECTED BY <i>J. Ricket</i>	DATE <i>7-9-09</i>
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Menu -
Toscani Grill
2086 C. Rooks
Rochester Hills,

Italian Subs

-
- Homemade Italian Subs** \$6.95
Choose your favorite: Italian Sausage sub with sauteed sweet peppers, onions & mushrooms, Chicken Sub Served with lettuce, tomatoes & baked cheese; chicken parmesan, veal parmesan, Vegetarian, or Meatball Sub topped with tomato sauce & baked cheese. Add any of your favorite toppings for .50
- Mulberry Street Grinder** \$6.95
Salami, prosciutto & ham, sliced red onion, Roma tomatoes. Finished with lettuce & topped with Provolone cheese
- Chef David Chicken Sub** \$6.50
Chicken topped with sauteed onions, mushrooms, & mozzarella cheese on an Italian roll

Focaccia

-
- Chicken & Artichoke Focaccia** \$6.95
Grilled chicken breast brushed with pesto, topped with artichoke hearts, lettuce & tomato on our house grilled focaccia bread.
- Pizza Focaccia** \$6.95
Mozzarella cheese, pepperoni, Italian sausage and tomato sauce baked on focaccia bread
- Seafood Salad Focaccia** \$6.95
Shrimp, sole, scallops and crab meat tossed with fat free mayo served on focaccia bread
- Turkey Focaccia** \$6.95
Sliced turkey piled high, layered with tomatoes, lettuce, & bacon, accented with a zesty mustard on our house Italian focaccia bread.

Sandwiches

-
- Club Sandwich** \$6.95
Turkey, bacon, lettuce, tomato, Swiss cheese.
- Old Fashion Reuben** \$6.95
Freshly cooked corned beef on rye bread with swiss cheese, sauerkraut & Thousand Island dressing
- 1/2 Pound Ground Round** \$6.95
fresh ground burger the traditional favorite, served with tomato & lettuce. Order your own favorite topping; cheese, sauteed onions, red onion, or bacon. Each addition: .50. Served with fresh dill pickle
- Lawash Toscani** \$7.95
brushed with cream cheese, layered with spinach. Build your own by adding any 4 of the following items: Salame, ham, prosciutto, bacon, turkey, swiss, or provolone cheese. Served with fresh fruit.
- Seafood Salad Lawash** \$6.95
Shrimp, sole, scallops & crab meat. Served with fresh fruit
- Croissant** \$6.95
Served with lettuce, tomato and your choice of the following: chicken salad, seafood salad, tuna salad, turkey or ham. Add provolone or swiss cheese for .25

All sandwiches include french fries

None

Insalata (Salads)

House Verde \$1.75 with entree \$1.25

Fresh Greens, tomatoes, cucumber, garbanzo beans with choice of dressing

Antipasto Salad \$6.95

Salame, ham, specialty cheeses, olives, artichokes, tomatoes cucumbers & Romaine lettuce make up our Italian Classic house Antipasti salad

Vineyard Salad \$3.50... \$2.00 with entree

Fresh Greens, red onions, pine nuts, gorgonzola cheese & Raspberry Vinaigrette

Grilled Pollo Insalata \$6.95

Grilled chicken breast atop a bed of crisp romaine, roasted red pepper, gorgonzola cheese, sun dried tomatoes, & walnuts served with balsamic dressing

Classic Caesar \$5.25

Crisp romaine tossed with Caesar dressing, pamesan cheese and croutans

Add Chicken or Cajun Chicken...7.25 Shrimp...8.25 Salmon...9.25

Zuppe (Soup)

Minestrone Alla Casa

Garden fresh vegetables and pasta in a tomato broth, flavored with garlic, Italian herbs & seasonings

\$Bowl 2.75 Cup \$1.75

Zuppe Del Giorno

Fresh soup prepared daily

\$2.75

French Onion Soup

Topped with baked cheese

\$3.95

Carne E Vitello (Meat & Veal)

Petit Filet

Pan-seared filet mignon served with our homemade Zip sauce, roasted potato and a vegetable

\$12.95

Vitello Alla Parmigiana

Topped with marinara sauce and baked with mozzarella cheese, served over linguine and vegetable

\$8.95

Vitello Alla Toscani

Veal lightly dusted with Italian breadcrumbs, pan sauteed topped with shrimp, gorgonzola butter, portabella mushrooms over spinach & roasted potatoes

\$10.95

Vitello Marsala or Picatta

Veal Scaloppine sauteed with mushrooms, capers, garlic, in a lemon white wine sauce, served with side pasta & vegetables

\$8.95

Bistecca

Grilled N.Y. strip marinated in garlic, olive oil, & fresh herbs. Served with roasted vegetables and garlic mashed potatoes.

\$14.95

Manzo Di Risotto

Medallions of marinated beef tenderloin with sauteed onions, mushrooms, & sweet peppers over risotto

\$10.95

Pasta

Pasta of choice	\$5.95
<i>Your choice of pasta tossed in your choice of sauce Marinara, Meat, Tomato-Basil or Palomino. Add Mushrooms or Baked cheese for .75 and Meatballs or Italian Sausage for 1.25</i>	
	Chicken 7.95 Shrimp 8.95
Fettuccine Alfredo	\$6.95
<i>Fettuccine pasta enrobed in a rich creamy Alfredo sauce</i>	
	Chicken 8.95 Shrimp 9.95
Ravioli Speciale	\$6.75
<i>Filled with your choice of ricotta cheese or meat, served with your choice of sauce meat, tomato- basil, marinara, or palomino</i>	
Pasta Primavera	\$6.95
<i>Mushrooms, broccoli, sun-dried tomatoes, fresh tomatoes, yellow & green zucchini, garlic, & fettuccini in a spicy broth</i>	
Penne Salsiccia	\$7.50
<i>Spicy Italian sausage sauteed with garlic, fresh basil, hot pepper flakes, & roasted red peppers tossed with penne noodles in a gorgonzola cream sauce</i>	
Chicken Fiorentina	\$7.95
<i>Strips of chicken breast sauteed with spinach, mushrooms, garlic, fresh herbs, in a light cream sauce with fettuccine</i>	
Linguine with Clam Sauce	\$6.95
<i>Linguine pasta tossed with your choice of a Sicilian style spicy red clam sauce or a mild Northern Italian style traditional white clam sauce, no cream.</i>	
Wild Mushroom Capellini	\$6.95
<i>Assorted mushrooms sauteed with sun dried tomatoes, leeks & roasted garlic, tossed with capellini pasta in a brandy light cream sauce</i>	
	Chicken 8.95 Shrimp 9.95
Pasta Carbonara	\$7.95
<i>Sauteed pancetta in eggs and cream with parmigiano cheese.</i>	
Blackened Cajun Chicken Pasta	\$7.95
<i>Blackened chicken breast with cajun spices, served over Fettuccine, sweet peppers, onions, garlic & fresh herbs</i>	
Chicken Fricassee	\$7.95
<i>Grilled chicken breast, atop sauteed artichokes, roasted red peppers, mushrooms, garlic & basil over Linguine pasta</i>	

Perce (Seafood)

Whitefish San Remo	\$8.50	Shrimp "Briana"	\$9.95
<i>Topped with sweet peppers, tomatoes, garlic & fresh herbs over spinach</i>		<i>Shrimp Sauteed with garlic, fresh herbs, artichokes, Roma tomatoes tossed with capellini</i>	
Shrimp Siciliano	\$9.95	Crab Cake	\$7.95
<i>Lightly breaded shrimp topped with silky lemon sauce, served atop a bed of capellini pasta & vegetable of the day</i>		<i>Large seasoned Alaskan crab meat, lightly breaded, topped with a roasted red pepper sauce, served with risotto & vegetable of the day.</i>	
Salmon Moretti	\$9.95	Fettuccine "Monique"	\$9.95
<i>Broiled Salmon with artichokes, Roma tomatoes, garlic, capers & fresh herbs over capellini</i>		<i>Shrimp & chicken sauteed with asparagus, garlic, fresh herbs in an Alfredo sauce</i>	

Fettuccine Di Pesce

Pan seared sea scallops, shrimp, Roasted red peppers & garlic in a light pesto sauce
\$9.95

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may Increase your Risk of Food Born Illness.

Add salad or soup for 1.25

Specialita Della Casa (House Specialties)

Spinach Tortellini

Spinach pasta stuffed with ricotta cheese served in a rich creamy pesto sauce
\$6.95

Eggplant Sorrentino

Eggplant rolled with ricotta cheese & capellini pasta, baked with tomato sauce & mozzarella cheese
\$6.50

Lasagna

Traditional homemade with flat noodles & cheeses, baked in a marinara sauce with a side vegetable
\$6.50

Manicotti Alla Napolitana

Tubular Pasta filled with seasoned ricotta cheese, then topped with marinara & baked cheese served with a side vegetable
\$6.95

Eggplant Parmigiana

Lightly breaded eggplant, fried, topped with marinara, mozzarella & Parmesan cheese over a bed of capellini pasta with a side vegetable
\$6.50

Gnocchi

Served with your choice of sauce.
\$6.95

Cannelloni Alla Toscani

Stuffed Noodles, with meat and cheese, tossed with Palomino sauce and served with vegetable of the day
\$6.95

Pollo (Chicken)

Pollo Colombo \$7.95

Breaded chicken breast topped with palomino sauce and baked mozzarella, atop a bed of pasta, served with a vegetable

Pollo Parmigiana \$7.95

Chicken Breast lightly breaded baked with tomato sauce, mozzarella & parmesan cheeses Served atop a bed of capellini and vegetable

Pollo Sorrentino \$8.95

Chicken Breast sauteed, topped with slices of eggplant & baked with mozzarella cheese in a Marsala wine mushroom sauce, served over capellini pasta and vegetable of the day

Pollo Marsala or Piccante \$7.95

Breast of chicken sauteed with mushrooms, garlic, fresh herbs, in a lemon white wine with capers (Picatta) or a sweet Marsala Wine sauce. Served with vegetable of the day

Chicken Mario \$7.95

Chicken breast sauteed with hot banana peppers, mixed sweet peppers, wild mushrooms, in a delectable Sherry cream sauce.

Chicken Portabello \$8.95

Sauteed chicken breast topped with a portabello mushroom, roasted red peppers, topped with a roasted garlic sauce & served with spinach & risotto

Add soup or salad for \$1.25

All Above Entrees Include Toscani Garlic Bread

Tuscan Style Grill

*** Bistecca**

12 oz N.Y. Strip Steak Marinated in Garlic, Olive Oil & Fresh Herbs, Grilled to Your Perfection. Served with Grilled Vegetables and Roasted Potatoes
\$19.95

*** Filet Mignon**

8 oz Filet Mignon Grilled to your Perfection, Served with your Choice of Roasted Garlic, Brandy Peppercorn, Wild Mushroom or Zip sauce. Served with Risotto & Vegetable
\$21.95

*** Filetto Antelope**

Two, 4 oz Medallions of Beef Tenderloin Topped with Gorgonzola Butter, Portabella and Wild Mushrooms. Served with House Zip Sauce & Side Vegetable
\$21.95

Pork Chop Alla Italiana

14oz Juicy Center Cut Chop Topped with a Brandy Peppercorn Sauce, Wild Mushrooms, Sun-Dried Tomatoes & Leeks. Served with Italian Roasted Potatoes & Side Vegetable
\$14.95

Pesce

Salmon Antonio

Fresh Salmon Topped with Sautéed Artichokes, Capers, Lemon, Garlic & Fresh Dill Sauce Served with Italian Roasted Potatoes & Side Vegetables
\$16.95

Salmon Honey Lime Glaze

Fresh Salmon Baked with a Honey Lime and Garlic Glaze, Served with Risotto & Side Vegetable
\$16.95

Whitefish Montebello

Pan Seared Whitefish Topped with Sautéed Mushrooms, Olives, Sun-Dried Tomatoes, Garlic & Fresh Herbs in a Lemon White Wine Sauce over Spinach & Side of Italian Roasted Potatoes
\$12.95

Whitefish Tosani

Pan Seared Whitefish Coated with Bread Crumbs Topped with Pricata Sauce with Capers, Artichoke Hearts, Mushrooms, Tomatoes with Vegetable of the Day & Risotto
\$12.95

Stuffed Sole

Sole Stuffed with Seasoned Crab Meat, Baked & Topped with a Creamy Lobster Sauce, Served with Pasta & Vegetable
\$13.50

Lobster With Cheese Ravioli

Cheese Ravioli Topped with Lobster Meat & a Creamy Lobster Sauce
\$14.95

Risotto Frutti Di Mare

Salmon, Mussels, Scallops, Shrimp, & Lobster Sautéed in a Saffron Sauce Served with Risotto
\$17.95

Entrees are served with soup or salad. A Caesar or Wineyard Salad may be substituted for \$1.50. Substitute a Tuscan Salad for \$2.50

Fratiane Specialita

Ravioli Speciale

Filled with your Choice of Ricotta Cheese or Meat. Served with Your Choice of Sauce, Meat, Tomato, Basil, Marinara, or Putonino
\$9.95

Lasagna

Traditional Meat Layered with Flat Noodles & Cheese, Baked in our House Meat Sauce with a Side Vegetable
\$8.95

Eggplant Parmigiana

Lightly Breaded Eggplant, Fried, Topped with Marinara, Baked Mozzarella & Parmesan Cheese over a bed of Capellini Pasta Served with a Side Vegetable
\$9.95

Spinach Tortellini

Spinach Pasta Stuffed with Ricotta Cheese Served in a Rich Creamy Pasta Sauce
\$10.95

Eggplant Sorrentino

A House Specialty. Thinly Sliced, Pan Seared Eggplant Rolled with Capellini Pasta, Ricotta Cheese, Topped with Tomato-Basil. Baked with Mozzarella & served with a Side Vegetable
\$9.95

Pollo

Pollo Alla Marsala or Piccata

Breast of Chicken Sautéed with Mushrooms, Garlic and Fresh Herbs in a Sweet Marsala Wine Sauce Or a Lemon White Wine Sauce with Capers. Served atop a bed of Capellini and Side Vegetable
\$12.95

Pollo Colombo

Chicken Breast Lightly Breaded, Baked with Putonino Sauce, Mozzarella Cheese, atop a bed of Capellini, Served with a Side Vegetable
\$13.95

Pollo Parmigiana

Chicken Breast Lightly Breaded, Baked with Tomato-Basil Sauce, Mozzarella Cheese & Parmesan Cheese, Served atop a bed of Capellini Pasta with a Side vegetable
\$12.95

Pollo Rollatini

Lightly Breaded & Rolled Chicken Stuffed with Prosciutto, Provolone & Asparagus, Topped with a Roasted Garlic Sauce & served with Spinach Risotto
\$14.95

Pollo Sorrentino

Tender Sautéed Chicken Breast, Topped with Slices of Eggplant & Baked with Mozzarella Cheese in a Marsala Wine Mushroom Sauce. Served over Capellini Pasta & a Side Vegetable
\$13.95

Chicken "Mario"

Tender Chicken Breast Sautéed with Hot Banana Peppers, Mixed Sweet Peppers, Wild Mushrooms, in a Delectable Sherry Cream Sauce. Served with Spinach Risotto
\$13.95

Virello

Veal Alla Tosani

Veal Lightly Dusted with Italian Bread Crumbs, Pan Sautéed. Topped with Shrimp, Gorgonzola Butter, Portabella Mushrooms, Roasted Field Peppers over Spinach & Risotto
\$19.95

Virello Sorrentino

Pan Seared Veal Topped with Mushrooms, Breaded Egyptian, Baked with Mozzarella Cheese, Topped with Marsala Wine Sauce, Served over Capellini Pasta & a Side Vegetable
\$18.95

Virello Marsala Or Picatta

Veal Scallops Lightly Breaded, Topped with Marinara Sauce, Baked with Mozzarella Cheese, Served over Capellini Pasta & Side Vegetable
\$17.95

Entrees are served with soup or salad. A Caesar or Wineyard Salad may be substituted for \$1.50. Substitute a Tuscan Salad for \$2.50



FOOD SERVICE MANAGER CERTIFICATION AND RESPONSIBILITIES COLLECTION FORM

In accordance with the requirements of the Oakland County Sanitary Code Article IV (Revised) effective November 15, 1999, all new food service establishments and change of ownership facilities shall have at least one employee that has successfully completed an approved Food Service Manager Certification course. All other facilities have until November 15, 2004 to comply. If at that time this facility does not have a certified food manager, by signing this form the facility does understand they must employ a certified manager by November 15, 2004. If you do not employ a certified manager by that date, action will be taken against the facility's food service license.

NAME OF ESTABLISHMENT Tuscani Grill CLIENT # 41001

ADDRESS 2086 Crooks R. Hills CVT 262

ESTABLISHMENT TELEPHONE NUMBER 853-7344 CERTIFIED MANAGER ON SITE: YES NO

(1) FWD CERTIFIED MANAGER'S NAME David Stelman COURSE TITLE ServSafe

I.D./CERTIFICATE NUMBER 316645 DATE 12-14-02 add

(2) CERTIFIED MANAGER'S NAME CHRIS SARNIAK COURSE TITLE ServSafe

I.D./CERTIFICATE NUMBER 3626824 DATE 10/28/03

Article IV states in section 4.3 "A Certified Food Service Manager shall be responsible for overseeing the training of all food handling personnel of the food service establishment. The training shall include the principles of food service sanitation as they apply to the individual employee's work assignment". Responsibilities include, but are not limited to the following:

- Must be a full-time employee at this facility.
Must be able to make decisions regarding work practices and health concerns at this facility.
Must develop a formal education program and train employees on the three main causes of foodborne illness: 1. Time/Temperature Abuse 2. Personal Hygiene 3. Cross Contamination
Must monitor employees to ensure safe food handling procedures. Periodically review and update facility's standard operating procedures.
Implement food safety practices in this facility. Examples would include cleaning/maintenance schedules, time/temperature logs and/or quality assurance checklists.
Review health inspections to ensure critical violations are corrected. Review findings with area sanitarian and discuss time frames for corrections. Monitor facility for violation trends.
Model proper food safety behaviors acting as a role model at this facility.
If the Certified Food Service Manager leaves the facility, Oakland County Health Division must be notified and a new Certified Food Service Manager must be employed at the facility within 90 days.

Sanitarian & Date G. Rickett 7-6-04

Certified Manager & Date

Signature of Owner/Manager & Date [Signature] 7-6-04

Position of Certified Manager

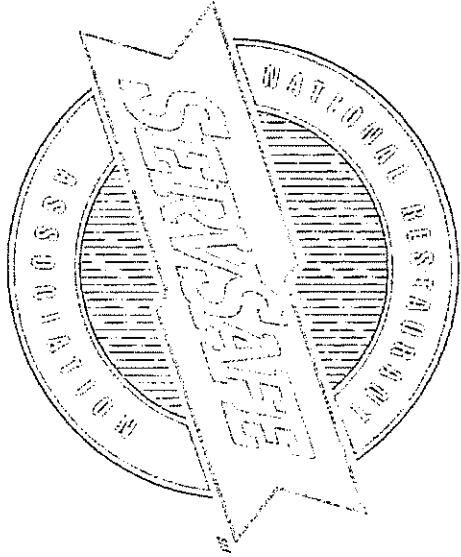
The Oakland County Health Division will not deny participation in its programs based on race, sex, religion, national origin, age or disability. State and federal eligibility requirements apply for certain programs.

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SERVING SAFE FOOD PROGRAM

No. 316649

CERTIFICATE
of
COMPLETION

DAVID STELMAN

for successfully meeting the prescribed requirements
by examination of the **Applied Foodservice Sanitation Course.**

National Restaurant Association

THE EDUCATIONAL FOUNDATION

DATE **December 14, 1992**

CHAIRMAN *[Signature]*

PRESIDENT *[Signature]*