



FOOD ESTABLISHMENT EVALUATION REPORT

FOOD & DAIRY DIVISION
 P.O. Box 30017, Lansing, MI 48909
 Toll-free Phone: 800-292-3939

Inspection Number
72555
 Inspection Date
11/03/2023

In accordance with Act 92 of 2000 as amended

BILL & CAROLS INC
 523 CHARLEVOIX AVE
 PETOSKEY, MI 49770

ESTABLISHMENT INFORMATION

License Number:	FRF-001401	Phone Number:	231-347-2741
Variance In Place:		Risk Prioritization:	Z
Establishment Description:	Convenience store with full service deli, sandwiches made to order, cooling and reheating, TCS foods in cooler, and prepackaged food		

Training and Certifications

Training Name	Certificate Number	Issued To	Issue Date	Expiration Date
Certified Food Manager	24093151	Kelly Pollion	05/31/2023	05/31/2028

EVALUATION INFORMATION

Evaluation Type:	Routine	Evaluation Date/Time In:	11/03/2023 10:30 AM
Evaluation Method:	In person	Evaluation Date/Time Out:	11/03/2023 12:30 PM
FDA Inspection:	No		
Person In Charge:	WILLIAM HANSEN		

VIOLATIONS

An evaluation has been conducted on this date. The following items were observed and found in violation of the Food Law, P.A. 92 of 2000, as amended. You are required to correct these violations immediately or not later than 10 calendar days for priority and priority foundation items, or 90 calendar days for core items. Failure to comply with this notice may result in action taken against you or your food establishment license. Please contact us if you have any questions.

Citation	Requirement	Repeats
4-302.14	Testing Devices - A test kit or other device that accurately measures the concentration in MG/L of sanitizing solutions shall be provided	3

Correct By Date	Cited On	Criticality	Status	<input type="checkbox"/>
10/25/2021	10/15/2021	Priority Foundation	Not Corrected	

Observation:

The firm had test strips for their quaternary ammonia based sanitizer that were expired in April 2019. 11/3/23: The firm has no test strips, according to the owner.

Citation	Requirement	Repeats
4-601.11(C)	Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	4

Correct By Date	Cited On	Criticality	Status	<input type="checkbox"/>
01/13/2022	10/15/2021	Core	Not Corrected	

Observation:

The doors and handles on the cooler holding lunchmeats and deli salads had a build-up of what appears to be food

soil residue. 11/3/23: Doors and handles remain unclean.

Citation	Requirement
2-103.11(I)	Person in charge shall ensure that employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing

Corrected On Date 11/03/2023	Cited On 11/03/2023	Criticality Priority Foundation	Status Corrected	<input checked="" type="checkbox"/>
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Observation:

The PIC does not ensure that food contact surfaces of equipment are properly sanitized. Specifically, the clean-in-place parts of the meat slicer are wiped with sanitizer solution, and are not washed and rinsed beforehand.

Correction Details:

The PIC agreed to wash, rinse, and sanitize all food-contact surfaces of equipment and utensils, or to acquire and appropriately use a detergent-sanitizer.

Citation	Requirement
3-501.17(B)	Date marking - Refrigerated, ready-to-eat, time/temperature control for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified in ¶ (A) of this section

Corrected On Date 11/03/2023	Cited On 11/03/2023	Criticality Priority Foundation	Status Corrected	<input checked="" type="checkbox"/>
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Observation:

None of the opened deli meats held in the deli meat cooler were date-marked at time of inspection.

Correction Details:

An employee appropriately date-marked all the opened deli meats. All were opened the day of the inspection or the day prior.

Citation	Requirement
5-205.11(A)	Using a handwashing sink - A handwashing sink shall be maintained so that it is accessible at all times for employee use

Corrected On Date 11/03/2023	Cited On 11/03/2023	Criticality Priority Foundation	Status Corrected	<input checked="" type="checkbox"/>
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Observation:

The handwash sink located in the kitchen, which is next to the 3 compartment sink, was inaccessible during the inspection due to a large amount of unclean equipment blocking it.

Correction Details:

An employee cleared out the area in front of the handwashing sink during the inspection.

Citation	Requirement	Repeats
4-501.11(A)	Good repair and proper adjustment - Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2	2

Corrected On Date 11/03/2023	Cited On 10/15/2021	Criticality Core	Status Corrected	<input checked="" type="checkbox"/>
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Observation:

The cooler holding lunch meat and deli salads had a towel placed under it appearing to be there to absorb water from a leak, indicating that it is not being properly maintained.

Correction Details:

Coolers were observed to be properly repaired this day.

Corrected On Date 11/03/2023	Cited On 10/25/2021	Criticality Core	Status Corrected	<input checked="" type="checkbox"/>
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Observation:

The cooler holding lunch meat and deli salads had a towel placed under it appearing to be there to absorb water from a leak, indicating that it is not being properly maintained.

Correction Details:

This violation appears to be a duplicate, made by the system in error.

EVALUATION COMMENT

This establishment lacks adequate space to prepare the amount of food it makes. The dirty dishes overflow from the 3 compartment sink onto the only handwashing sink in the kitchen. The dishes cannot be stored on the floor because it would block the narrow path throughout the kitchen. In addition, prep table amounts are insufficient, allowing for potential cross-contact of allergens (which was not observed during the inspection). An expansion is necessary to keep the facility operational to the level at which it currently operates.

Report Provided To
WILLIAM HANSEN

Delivery Method
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Signature

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