



FOOD ESTABLISHMENT EVALUATION REPORT

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

Inspection Number
229248
Inspection Date
12/12/2023

In accordance with Act 92 of 2000 as amended

BRICKHOUSE KITCHEN CATERING LLC
777 E WOODWARD HEIGHTS BLVD
HAZEL PARK, MI 48030-2700

ESTABLISHMENT INFORMATION

| | | | |
|----------------------------|---|----------------------|--------------|
| License Number: | <Not Available> | Phone Number: | 442-227-7316 |
| Variance In Place: | | Risk Prioritization: | Z |
| Establishment Description: | Soup manufacturer -off-site catering also conducted | | |

EVALUATION INFORMATION

| | | | |
|--------------------|--------------|---------------------------|---------------------|
| Evaluation Type: | Initial | Evaluation Date/Time In: | 12/12/2023 10:00 AM |
| Evaluation Method: | In person | Evaluation Date/Time Out: | 12/12/2023 12:30 PM |
| FDA Inspection: | No | | |
| Person In Charge: | EMILY WAGNER | | |

VIOLATIONS

No Violations Cited.

EVALUATION COMMENT

This was an MDARD licensing inspection of this soup manufacturer and catering business. This business will be producing approximately 10 varieties of soups of which 5 will be manufactured. The firm indicated their intention is to primarily function as a wholesale business. The Inspector discussed that at their next routine inspection, licensing of their business will be reviewed for correct jurisdiction alignment. This firm will be operating out a shared kitchen, currently licensed by the Oakland County Health Department (OCHD), license #SFE4063023303. Use of this kitchen was approved by the OCHD associated Sanitarian before this inspection occurred. This business is a senior living center and the kitchen is maintained locked. Currently, the kitchen is not being used for other routine food operations. The firm currently does not have scheduled business hours. Entry into the business is through the front doors and a short walk into the kitchen through the lobby.

The 5 manufactured soups include vegetarian soups and one soup which contains chicken broth. The firm provided documentation that the USDA does not have jurisdictional oversight of the soup containing the chicken broth and/or product. This product is called "Matzo Ball Soup" and was prepared during this inspection. To cool the soup, the firm is portioning the products in small individual containers and placing them in several individual ice filled wells. The firm will be monitoring the cooling process via a probe stem thermometer and recording their cooling time/temperature results in cooling logs for every batch produced. The firm will use a 7 day shelf life from production which will be hand wrote or stickered on the plastic containers. This expiration date will also be their lot code. In the immediate future, the firm is planning to use batch worksheets to track the lot codes of their ingredients. The firm provided all necessary standard operating procedures and the Inspector discussed off-site catering best practices and requirements with the firm. Additionally, the Inspector discussed off-site sampling best practices. The firm provided a copy of their Certified Food Manager certificate to the Inspector before this inspection. At the conclusion of this inspection a temporary license was handed to the firm and the firm was approved to operate.

Report Provided To

Delivery Method

Signature

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CATERING LLC

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EMILY WAGNER

Emailed
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Signature
