



MEMORANDUM

TO: MELISSA MORRIS, DEPUTY CITY CLERK

FROM: CHARLES BOULARD, DIRECTOR OF COMMUNITY DEVELOPMENT *UB*

SUBJECT: MAPLES HOSPITALITY LLC LIQUOR LICENSE

DATE: APRIL 13, 2023

The property located at **31260 WAKEFIELD DR** with the business name of **Maples Hospitality LLC** has received Special Inspection permit **PSI22-0107** for the purpose of:

- ☐ Auctions
- ☒ **Liquor License: Maples Hospitality LLC**
- ☐ Arcade License
- ☐ Massage License
- ☐ Outdoor Gathering
- ☐ Outdoor Seating
- ☐ Other:

From a building safety standpoint, the Building Division does not object to the proposed license, subject to rooftop screening, and inspection approvals prior to occupancy. Should you have any further questions with regards to this matter please feel free to contact me at (248) 347-0423.



OAKLAND COUNTY EXECUTIVE DAVID COULTER

Calandra Green, Health Officer
(248) 858-1280 | health@oakgov.com

NAME OF ESTABLISHMENT:
STREET ADDRESS:
TOWNSHIP, CITY, OR VILLAGE:

MAPLE CLUB GOLF COURSE
31260 WAKEFIELD DR
NOVI, MI 48377

PRIMARY CONTACT:
PRIMARY CONTACTS ADDRESS:

RAMY DENHA
31260 WAKEFIELD DR
NOVI, MI 48377

CERTIFICATION OF PLAN REVIEW

☐ NEW ESTABLISHMENT ☒ REMODELED ESTABLISHMENT ☐ PARTIAL REMODEL

The plans and specifications for the food establishment as described above have been reviewed and approved by this Division.

A handwritten signature in black ink, appearing to read "S. J. ...".

Environmental Sanitarian

3/02/2023

Date

Approval of plans and specifications does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A final inspection of each completed establishment with equipment installed will be necessary to determine if it complies with local or state laws applying to such establishments. Documentation of final plumbing and mechanical approval, if applicable, shall be provided at least twenty-four (24) hours in advance of scheduled field visit.

A request for the pre-opening inspection must be received by this office. This should be made at least five (5) working days in advance of the anticipated inspection date. Your failure to request the inspection or to provide the required documentation may result in delays of Health Division approval for opening.

Please be advised that prior to receiving a permit to operate a new food service business in Oakland County, each business applicant shall have at least one (1) employee/staff member per business site who has successfully completed an approved Food Service Manager Certification Program. Additionally, it is recommended that all food service employees attend a basic food safety class, which this Division offers free of charge. Please make arrangements with your area sanitarian for scheduling the class.

The issuance of this certification in no way relieves you from obtaining all other necessary permits from the local unit of government.

This certificate expires one (1) year from date of issue.

March 2, 2023

RAMY DENHA
31260 WAKEFIELD DRIVE
NOVI, MI 48377

RE: APPROVED FOOD SERVICE PLANS FOR MAPLE CLUB GOLF COURSE, 31260 WAKEFIELD DRIVE, NOVI, MICHIGAN (EST ID #686411)

Dear Mr. Den:

This letter will serve to confirm this Division's Plan Review of the above referenced food establishment. The submitted plans and specifications have been reviewed and approved on **March 2, 2023**, in accordance with the Michigan Food Law, Public Act 92 of 2000, as amended. This approval authorizes you to **extensively remodel a previously existing food service facility, including installation of new food service equipment** per plans and specifications received by the Oakland County Health Division (OCHD) on **February 21, 2023 and February 27, 2023**, including plans by **Hal Serwer** dated February 22, 2023.

This approval is given with the following stipulations:

- Item 1** A new food service establishment must have at least one (1) full time employee that has successfully completed a Food Service Manager Certification Program that meets Michigan criteria for Food Service Manager Certification. **Proof of Required Certification(s) must be provided before final operating approval is issued.**
- Item 2** It is recommended that all food service employees receive basic food safety training prior to opening the establishment for business. A free basic food safety class is offered twice each month by this Division. You may contact our offices to schedule the class.
- Item 3** Provide all applicable standard operating procedures (SOP's) that are specific and appropriate to your operation. **SOP's must be submitted to this Division and approved before final operating approval is issued.**
- Item 4** Once construction is complete, submit a State of Michigan Food Service License Application form along with the appropriate fee, in person or via mail, to this Division. This application may not be submitted on-line and must be received prior to a pre-opening inspection. **This item must be verified as complete before final operating approval is issued.**

- Item 5** **This food establishment is to be served by municipal water supply and a municipal sewer system.**
- Item 6** Provide documentation of final mechanical approval from the local authority, if applicable.
- Item 7** Provide documentation of final plumbing approval from the local authority, if applicable.
- Item 8** Provide a non-smoking sign at all entrances to the food service establishment.
- Item 9** If your food service establishment will be serving any raw or undercooked ("cooked to order") meats, poultry, seafood, shellfish, or eggs, or food items containing these raw or undercooked ingredients, your menu(s) must contain the proper consumer advisory. **The consumer advisory and your final menu must meet the requirements of the 2000 Michigan Food Law, as amended, prior to this Division issuing final operating approval.** Please contact this Division if you would like assistance with your menu and consumer advisory.
- Item 10** If your food service establishment will be serving any raw or undercooked fish, provide documentation to this Division indicating the fish are received from an approved aquaculture supplier OR a written agreement or statement from the supplier specifying that the fish provided are frozen to a temperature and for a time specified under 3-402.11 of the 2009 FDA Food Code.
- Item 11** All equipment must be National Sanitation Foundation (NSF) listed or equivalent.
- Item 12** All plumbing fixtures must comply with the current Michigan Plumbing Code.
- Item 13** The wells of the three (3) compartment sink must be large enough to accommodate the largest utensil used in the facility.
- Item 14** Provide a drainboard at each end of each three (3) compartment sink.
- Item 15** Properly seal all sinks and drainboards to their adjacent wall. Exposed screwheads and bolts are not approved.
- Item 16** The drain line from the basins of a three (3) compartment sink solely used for warewashing that are not directly connected to a grease interceptor must discharge atmospherically by means of an air break into a waste sink or other approved receptacle.

- Item 17** The drain line from a food preparation sink must discharge atmospherically by means of an air gap of at least two (2) pipe diameters over a waste sink or other approved receptacle.
- Item 18** The drain line from food equipment (wok range, steam table, dipper well, steamer, etc.) must discharge atmospherically by means of an air gap of at least two (2) pipe diameters over a waste sink or other approved receptacle.
- Item 19** Condensate drain lines from all refrigeration/freezer units must discharge atmospherically by means of an air gap of at least two (2) pipe diameters over a waste sink or other approved receptacle.
- Item 20** Condensate and drain lines from ice machines and ice bins must discharge atmospherically by means of an air gap of at least two (2) pipe diameters over a waste sink or other approved receptacle.
- Item 21** Condensate and drain lines from ice machines and ice bins must not be directly connected with another waste line.
- Item 22** Drain lines from food equipment that run into a sealed cabinet or counter base must terminate at least two (2) pipe diameters above the base of the cabinet.
- Item 23** Solenoids or manual shut-off valves must not be located downstream of an atmospheric vacuum breaker.
- Item 24** Water feed lines to equipment with submerged inlets and shut off valves downstream (wok range, rethermalizer, pasta cooker, steamer, beverage container sprayer, etc.) must be protected by a pressure vacuum breaker (PVB) backflow prevention device that is ASSE approved (ASSE 1020/1056). A reduced pressure zone (RPZ) backflow prevention device (ASSE 1013) may be installed for in-line applications, if preferred.
- Item 25** The water feed lines to any beverage machine (coffee, tea, juice, espresso, soda, non-carbonated mixed drinks, etc.) must be protected by a vented double check assembly (VDC) backflow prevention device that is ASSE approved (ASSE 1022).
- Item 26** All threaded faucets/hose bibs must be protected by an atmospheric vacuum breaker backflow prevention device that is ASSE approved (ASSE 1001/1011).
- Item 27** If a chemical dispensing unit is to be installed directly to a utility sink faucet that has an integral atmospheric vacuum breaker backflow prevention device, a vented-T or equivalent device must be installed to relieve pressure on the system.

- Item 28** The hot water generation unit must provide a minimum energy input of 399,800 BTU's per hour with a minimum storage capacity of 200 gallons. The submitted documents indicate that two (2) Bradford White units with model number D-100T-199-3N will be installed.
- Item 29** A pressure reduction valve and temperature pressure gauge must be installed on the dishwasher.
- Item 30** Provide a sign at each hand washing sink indicating when to wash hands and that the sink is for that purpose only.
- Item 31** Provide stocked soap and paper towel dispensers at all hand sinks.
- Item 32** Provide hot water of at least 100°F to all hand sinks.
- Item 33** Provide a splashguard between hand washing sinks that have adjacent food preparation, food storage, or clean item storage.
- Item 34** Provide a minimum of fiberglass-reinforced plastic (FRP) or stainless steel on the wall surface behind the three (3) compartment sink, the dishwasher area, and the janitorial sink area.
- Item 35** Acceptable floor finishes in a walk-in cooler/freezer unit include quarry tile installed with a grout which is non-absorbent and impregnated with epoxy, silicone, polyurethane or equivalent compound; a twenty (20) gauge stainless steel floor; or an eighteen (18) gauge aluminum floor.
- Item 36** The minimum acceptable wall finish in a food preparation and storage area is a smooth, easily cleanable, light in color non-toxic gloss enamel or an epoxy-based paint.
- Item 37** The minimum acceptable floor finish in a food preparation and storage area is a vinyl composition, commercial grade floor tile. Quarry tile is recommended for the kitchen floor. Grouting should be non-absorbent and impregnated with epoxy, silicone, polyurethane or equivalent compound. Sealed concrete is acceptable with an approved epoxy coating.
- Item 38** The junctures between walls and floors must be coved and sealed.
- Item 39** The minimum acceptable ceiling finish in the food preparation and storage area is gloss enamel or epoxy-based paint on drywall; or a non-perforated vinyl-coated drywall, lay-in ceiling tile.
- Item 40** The exhaust hood(s) and ventilation system must meet the requirements of the current Michigan Mechanical Code.

- Item 41** Grease producing equipment may not be located under abutting ends of hoods.
- Item 42** Fire suppression piping may not run horizontally within the exposed hood capture cavity.
- Item 43** Underside of range over shelves and cheese melters must be installed with coved deflectors and enclosed ends.
- Item 44** Provide filters at all return air grills located in the food processing areas.
- Item 45** Provide a minimum of ten (10) feet isolation distance between the exhaust fan outlets and the fresh-air intakes.
- Item 46** Provide stainless steel on the wall surface behind the cooking equipment from the bottom of the canopy down to the floor base molding.
- Item 47** Provide a ventilation balance sheet twenty-four (24) hours in advance of an anticipated pre-opening inspection, if applicable.
- Item 48** The openings around pipes, electrical conduits, chases and all other wall perforations must be sealed.
- Item 49** All lighting throughout the facility must have adequate intensity.
- Item 50** All light fixtures must be adequately protected to prevent contamination of food and equipment in the storage, serving, holding, and preparation areas from accidental bulb or tube breakage.
- Item 51** All pass-through openings to the outside, such as drive-thru windows, must be self-closing.
- Item 52** All outer openings in the kitchen and dining areas must be insect and rodent proof with outer door openings requiring a self-closing mechanism.
- Item 53** If a dining area and/or food/beverage service area will be exposed to the outdoor environment, appropriate barriers and procedures must be put into place to protect food and food equipment from contamination along with preventing pest entry. These barriers must be installed and properly functioning.
- Item 54** Outdoor refuse containers must be placed on a solid, easily cleanable surface.
- Item 55** Toilet rooms must be provided with self-closing doors, mechanical exhaust ventilation, hot and cold water at handsinks, and single-service soap and towels. A covered waste container must be provided in the women's toilet room.

- Item 56** Under counter surfaces must be finished and sealed to provide a smooth and easily cleanable surface.
- Item 57** All ice bins and exposed food placed out for customer self-service must be adequately covered or protected by covers or approved sneeze guards.
- Item 58** Glassware storage over the patron area must be adequately enclosed or shielded to protect foods in the storage, serving, holding or preparation areas located below from accidental glass breakage.
- Item 59** Provide a storage area for employee's personal belongings (purses, medicines, bags, etc.) and an adequately-sized coat rack for the maximum number of employees on duty.
- Item 60** Provide storage shelving for cleaning and toxic materials and a mop rack for the storage of mops and brooms near the utility sink. Position the mop rack over the sink to drain the mop(s) into the sink.
- Item 61** Provide a metal-stemmed food thermometer accurate to plus or minus two (2) degrees Fahrenheit (scale: 0°F to 220°F) and food grade unit thermometers in all coolers and freezers.
- Item 62** Provide a supply of proper detergent and approved sanitizer for warewashing.
- Item 63** Provide proper sanitizing test kit or test strips at chemical dishwashers and/or at the three (3) compartment sink for all types of sanitizer to be used.
- Item 64** All equipment must be installed and in good, working condition before final operating approval is issued.
- Item 65** The facility must be clean and presented with a sanitation level that is acceptable for a food service establishment before final operating approval is issued.
- Item 66** The facility must be free of food product at the time of the opening inspection. Exceptions may be made for certain pieces of equipment to allow for verification of proper functionality.
- Item 67** The facility may receive up to two inspections during the operational approval process (a preliminary inspection, if necessary, and a final inspection). Additional inspections may be subject to reinspection fees.

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March 2, 2023
RE: Maple Club Golf Course

Approval of these plans and specifications does not constitute endorsement or acceptance of the completed establishment (structure or equipment). Operational approval is subject to field verification.

Changes to the approved plans must be made in writing. A final inspection of the completed establishment with equipment installed will be necessary to determine if there is compliance with applicable laws applying to such establishments. Arrangements for this inspection must be made not less than five (5) working days prior to your anticipated opening.

Please note this certification of plan approval expires one year from the date of issuance. If this Division does not receive further communication from you or your representatives concerning this project within one (1) year from the date of this letter, the file will be closed administratively. Furthermore, resubmittal of plans and payment of appropriate fees would be required if the project is reopened.

If you have any further questions, please call this office at (248) 343-5411.

Sincerely,

**OAKLAND COUNTY HEALTH DIVISION
Department of Health and Human Services**

A handwritten signature in black ink, appearing to read 'Joshua Nelson', with a stylized, flowing script.

Joshua Nelson, R.S.
Senior Public Health Sanitarian
Environmental Health Services

cc: Novi Building Department
Hal Serwer, Abbey Equipment
Claudia Terrell, Chief of Food, Shelter, and Prevention
Amanda McMahon, Plan Review Supervisor
Carey Cribbs, Area Supervisor
Jonathan Boyda, Area Sanitarian