

# KENT COUNTY HEALTH DEPARTMENT

ENVIRONMENTAL HEALTH DIVISION  
 700 FULLER N.E  
 GRAND RAPIDS, MICHIGAN 49503-1918  
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Adam London, PhD, RS, DAAS  
 Administrative Health Officer

## FOOD ESTABLISHMENT INSPECTION REPORT

Based on an evaluation this day, the items marked below are violations of the Michigan Food Law. Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for priority or priority foundation items (§8-405.11) or 90 days for core 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.

**Guiding Light Mission**  
**255 Division Ave S**  
**Grand Rapids MI 49503**

**Person In Charge (PIC): Allen Holt**

**INSPECTION TYPE:**

**Risk Based Inspection - Routine**

**12/17/21 10:00 AM**

**Last Routine: 12/17/21**

**Establishment Phone: (616) 451-0236**

|                                     |       |
|-------------------------------------|-------|
| Person in Charge                    | Allen |
| Manager Food Certification          | Yes   |
| License Posted                      | Yes   |
| Antichoking Poster                  | Yes   |
| Change of Ownership                 | No    |
| Onsite Sewage System (Septic, etc.) | No    |
| Type II Well                        | No    |
| Type III Well                       | No    |

| Violation Category | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
|--------------------|---|------------|-----------|
|--------------------|---|------------|-----------|

**Separating raw animal food from raw RTE food and separating raw animal food from cooked RTE food**

3-302.11  
 Subrule Part  
 Priority

**Location:** Kitchen

**Observation:** Shelled eggs observed stored above whole onions.  
 Raw bacon observed stored above ready to eat ham.

**Code Brief:** 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation. (A) Food shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, P and (b) Cooked ready-to-eat food; P (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

12/17/21

**Corrective Action:** Person in charge relocated items to prevent possible contamination.

**Physical facilities installed, maintained, & clean**

6-501.11

**Location:** Garage

**Observation:** The floor sealant of the walk in cooler observed worn.

Core

**Code Brief:** 6-501.11 Repairing. Physical facilities shall be maintained in good repair.

12/27/21

**Corrective Action:** Repair/replace and maintain floors to ensure it is easily cleanable and non absorbent.

Violation  
Category

Violation Description/Remarks/Correction Schedule

Correct By Corrected

**Closing Comments:**

This inspection resulted in core violations.

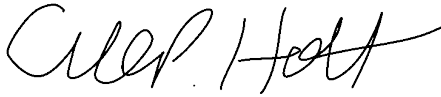
Based on the lack of deficiencies significant to public health, this facility was found to be in compliance.

Results of evaluation were reviewed with Allen Holt at the conclusion of inspection on 12/17/2021. Report was emailed to allen@guidinglightworks.org on 12/17/2021.

This facility was inspected by Sophelia Alviar, a representative from Kent County Health Department, on 12/17/21 to determine the level of compliance with Michigan Act 92, P.A. 2000.

Person in charge Allen Holt

Inspected By



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

Sophelia Alviar, Sanitarian