

## 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.

**Cliff Keen Arena**  
**Cliff Keen Arena**  
**1000 S. State St.**

**Ann Arbor, MI 48109-2201**

**Person In Charge (PIC): Cindy Hilbert**

**SFE 5081 029274 11/13/2019 6:30:00 PM**  
**Last Routine: 11/07/2018**

**Establishment Phone: (734) 995-4661**

**INSPECTION TYPE:**

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	Yes

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by David Peters, a representative from University of Michigan, on 11/13/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Concession stand**

4-702.11 Priority	UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. (P)	11/13/19
	<b>Item(s):</b> Clean utensil(s) and food-contact surface(s)	11/13/2019
	<b>Location:</b> Food Thermometer	11/13/2019
	<b>Problem(s):</b> Not sanitized	
	<b>Correction(s):</b> Equipment/utensils must be sanitized after cleaning.	

11/13/2019 WHEN ASKED WHAT METHOD THE PERSON COOKING THE HOT DOGS USED TO CLEAN AND SANITIZE THE METAL STEM FOOD THERMOMETER BETWEEN USES, THEY STATED "THE THERMOMETER WAS CLEANED BEFORE I GOT HERE." THEY WERE UNAWARE THEY NEEDED TO WIPE OFF THE THERMOMETER STEM BEFORE AND AFTER EACH USE WITH EITHER THE THERMOMETER PROBE WIPES (NOT AVAILABLE) OR A SANITIZING WIPE FROM THE RED-TOPPED HARD SURFACE SANI-WIPES (AVAILABLE). A WIPE WAS REMOVED FROM SANI-WIPE CONTAINER AND THE HOT DOG COOK SHOWN HOW TO WIPE OFF THE THERMOMETER BEFORE AND AFTER TAKING TEMPERATURE CHECKS OF THE HOT DOGS HEATING ON THE ROLLER GRILL. CORRECTED.

2-401.11 Core	(A) An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result. (B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of: (1) The EMPLOYEE'S hands; (2) The container; and (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.	11/13/19
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11/13/2019

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Concession stand**

**Item(s):** Employee(s)  
**Problem(s):** Drinking From uncovered beverage container

11/13/2019 AN OPEN CUP OF SODA WAS OBSERVED SITTING ON A FOOD PREP TABLE IN THE CONCESSION STAND. DRINKING SHALL ONLY BE ALLOWED BY FOOD WORKERS WHEN THEY LEAVE THE STAND TO TAKE AN APPROVED BREAK. THE PIC THREW AWAY THE OPEN BEVERAGE CUP AT THE TIME OF THE INSPECTION. CORRECTED.

2-401.11 (A) An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result. 11/13/19  
 Core (B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:  
 (1) The EMPLOYEE'S hands;  
 (2) The container; and  
 (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

**Item(s):** Employee(s) 11/13/2019  
**Problem(s):** Eating 11/13/2019  
**Correction(s):** Eat only in designated areas as restricted above.

11/13/2019 OBSERVED TWO FOOD WORKERS EATING HOT DOGS WITH GLOVED HANDS IN THE CONCESSION STAND AT THE START OF THE INSPECTION. EATING SHALL ONLY BE ALLOWED BY FOOD WORKERS WHEN THEY LEAVE THE STAND TO TAKE AN APPROVED BREAK. UPON REQUEST, THE FOOD WORKERS REMOVED AND THREW AWAY THEIR FOOD GLOVES AND LEFT THE STAND TO FINISH EATING THEIR HOT DOGS. CORRECTED.

6-501.110 (A) Dressing rooms shall be used by EMPLOYEES if the EMPLOYEES regularly change their clothes in the establishment. 11/13/19  
 Core (B) Lockers or other suitable facilities shall be used for the orderly storage of EMPLOYEE clothing and other possessions.

**Item(s):** Locker(s)/designated storage area(s) for employee belongings storage 11/13/2019  
**Problem(s):** Not used 11/13/2019  
**Correction(s):** A designated employee storage/locker area shall be provided and used.

11/13/2019 OBSERVED A FOOD WORKER'S COAT AND HOODIE SWEAT SHIRT LYING ON THE CLEAN-END DRAINBOARD OF THE SMALL 3-COMPARTMENT SINK. PERSONAL ITEMS SHOULD NOT BE LEFT LYING ON SURFACES FOR CLEAN EQUIPMENT, FOOD, ETC. THE FOOD WORKER IMMEDIATELY REMOVED THE COAT AND SWEAT SHIRT AND PUT THE ITEMS IN A PLASTIC TUB UNDER THE 3-COMPARTMENT SINK DESIGNATED FOR PERSONAL ITEM STORAGE. CORRECTED.


**Closing Comments:**

UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <http://ehs.umich.edu/campus-life-safety/food-safety/inspections/>

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)



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Inspected By (Name and Title)



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David Peters

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