

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.

Crisler Center (Sodexo)
Crisler Center
333 E. Stadium Blvd.
ZIP CODE NOT FOUND

SFE 5081 073091 12/9/2025 4:00:00 PM
Last Routine: 02/05/2025

Person In Charge (PIC): Angela Mercer

Establishment Phone:

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 Nonda Mihas, a representative from University of Michigan, on 12/09/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Concourse Concessions

5-205.11	Priority Foundation	<p>(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf)</p> <p>(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)</p>	12/09/25
		<p>Item(s): Handwashing sink(s)</p> <p>Location: hand wash sink(s)</p> <p>Problem(s): Soiled</p> <p>Correction(s): Keep clean.</p>	12/09/2025 12/09/2025
12/9/2025		<p>A hand washing sink shall be made accessible at all times in order to facilitate/promote employee hand washing. In addition, hand washing sinks shall only be maintained clean and used for hand washing purposes.</p> <p>Nacho Supreme (3641) - Hand washing sink (located near the entrance/exit door) is soiled with food debris (see photo).</p> <p>Buddy's Pizza (3883) - Hand washing sink had multiple items stored inside of the sink (see photo).</p> <p>Correct by keeping hand washing sinks easily accessible at all times, and only use hand washing sinks for hand washing purposes.</p> <p>Corrected at the time of inspection - Hand washing sink were cleaned and made easily accessible to promote hand washing practices.</p>	
6-301.11	Priority Foundation	Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)	12/09/25
		<p>Item(s): Soap at handsink</p>	12/09/2025 12/09/2025

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Concourse Concessions

Location: hand wash sink(s)
Problem(s): Not provided
Correction(s): Provide.

12/9/2025 Soap shall be provided at every handwashing sink.

Nacho Supreme (3641) - Soap cartridge was empty at the hand washing sink (located near the entrance/exit door).

Correct by supplying soap to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing. In addition, soap must be conveniently located for employees to wash hands.

Corrected at the time of inspection - New soap cartridge was obtained and installed at the hand washing sink.

6-301.12		Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:		12/09/25
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- (A) Individual, disposable towels; (Pf)
- (B) A continuous towel system that supplies the user with a clean towel;(Pf) or
- (C) A heated-air hand drying device.(Pf)
- (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)

Item(s): Sanitary hand drying provisions disposable, paper towels 12/09/2025
Location: hand wash sink(s) 12/09/2025
Problem(s): Not provided At hand sink
Correction(s): Provide

12/9/2025 BBQ Shack (3854) & Buddy's Pizza (3621) - No paper towels were provided at the hand washing sink.

Corrected at the time of inspection - Paper towels were supplied to the above hand washing sinks.

Entire establishment

3-501.18		A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:		12/09/25
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- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)
- (2) Is in a container or PACKAGE that does not bear a date or day; (P) or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)

Item(s): Ready to eat, potentially hazardous food(s)
Location: Walk-in cooler
Problem(s): Beyond consume by date
Correction(s): Discard.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

12/9/2025		Potentially hazardous (PH)/time and temperature-controlled foods for safety (TCS) foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.		
		Observed multiple containers of in-house prepared sauces with preparation dates ranging from 11/25-11/29 inside commissary kitchen walk-in cooler (see attached photos).		
		Correct by discarding any PH/TCS foods that are beyond 7 days from preparation date or if they exceed the listed expiration date/time.		
12/9/2025		Observed two containers of in-house prepared sauce beyond 7 days from preparation date inside the single-door reach-in cooler on the North wall of the kitchen in room 3854. Staff discarded these items at the time of inspection.		
4-501.11 Core	Chronic	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	03/09/26	
		Item(s): equipment		
		Problem(s): In poor repair		
		Correction(s): Repair/replace.		
12/9/2025		The following pieces of equipment are in need of repair:		
		1) Commissary Kitchen (Level 2) - Walk-in cooler air curtains are either ripped or missing.		
		2) Flock (3770) - Two-door reach-in Beverage Air cooler is operational and internal ambient air temperature is 60°F as evidenced on the hanging air thermometer. Gasket is also popped out on the right door. Please have cooler serviced/repared.		
		3) Hail! Hail! Burgers (3668) - Two-door reach-in Victory cooler is operational and internal ambient air temperature is 70°F as evidenced on the hanging air thermoemeter. Please have cooler serviced/repared.		
4-602.13 Core		NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	03/09/26	
		Item(s): Nonfood contact surface(s)		
		Problem(s): Soiled		
		Correction(s): Keep clean.		
12/9/2025		Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis (at a minimum, every 24 hours) to prevent harborage conditions, and accumulation of food, debris, and other contaminants.		
		Observed the following nonfood-contact surfaces of equipment throughout the facility that are in need of cleaning:		
		1) Flock (3770) - Gaskets on two-door reach-in Beverage Air cooler are soiled.		
		2) Hail! Hail! Burgers (3668) - Gaskets on two-door reach-in True cooler are soiled.		
		3) Buddy's (3883) - Interior of one-door reach-in beverage cooler has sticky residue along the		

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Entire establishment

bottom. In addition, gasket is also soiled and in need of cleaning.

4) Concourse Concessions - Clean greasy/soiled surfaces on top of the ice machines, specifically above the door.

5) Concourse Concessions - Nozzles for soda machines at several stands were found to be soiled. Staff noted that the existing cleaning process involves soaking the removable portion of the nozzles, and this procedure is not always effective at removing residue. Recommend the use of cleaning tools such as a small brush or similar.

Correct by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

4-903.11 Core	Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.	03/09/26
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Item(s): Clean equipment/utensil(s)
Location: ice machine
Problem(s): Exposed to dust, splash, or other contaminates
Correction(s): Store in protected manner.

12/9/2025 Clean utensils, equipment and single-service items shall be stored in approved manner/location at least 6 inches off the grounds and in an area that protects them from splash, debris, and other potential contaminants.

Commissary Kitchen (Level 2), Main Concourse Commissary (3586), Hail! Hail! Burgers (3668) - Observed ice scoops and paddles stored on top of ice machines on surfaces that were greasy/soiled (see attached photos). Please hang ice scoops and paddles when not in use.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes at the men's basketball game vs. Villanova.

Follow up is needed to reinspect priority violation 3-501.18. All other core violations should be addressed in a timely manner.

Report emailed to person in charge in addition to Sodexo and Athletics management teams.

Person in charge (Name and Title)

Inspected By (Name and Title)



Nonda Mihas

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