

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.

Alumni Field (Centerplate)
Alumni Field
1255 S. State St.
Ann Arbor, MI 48104
Person In Charge (PIC): Tiffani Smith

SFE 5081 060577 04/12/2022 2:45:00 PM
Last Routine: 04/23/2019

Establishment Phone: (734) 615-5507

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	N/A
CO2 Tanks Secured	N/A

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 04/12/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Concession stand

3-501.17	(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf)	04/12/22
Priority Foundation	(B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)	

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s):	Commercially processed ready to eat potentially hazardous food(s)	04/12/2022
Location:	reach-in cooler	04/12/2022
Problem(s):	Without date of consumption marking	
Correction(s):	Provide proper date marks as stated above.	

04/12/2022 Observed opened and mostly used up gallon-sized jugs of jalapeno slices and salsa in a reach-in cooler in the back area of the main concession stand without date marks indicating when these containers had originally been opened. A metal tong was found stored inside the ~1/4 full jug of jalapenos.

Per policy, the bulk containers of jalapenos and salsa should be date marked with the date they are first opened/seals broken to determine when the contents need to be disposed of if not completely used within 3-4 weeks of the new container being opened, and also assuming these food containers are held at 41 degrees or less after opening.

The PIC was unsure of when the containers of jalapenos and salsa had originally been opened, there was not much of either food left in the containers, so they were thrown away at the time of the inspection. Corrected.

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

3-305.11 Core		FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor, unless otherwise approved.		04/12/22
		Item(s): Food item(s) in storage		04/12/2022
		Location: hand wash sink(s)		04/12/2022
		Problem(s): Exposed to dust, splash, or other contaminants		
		Correction(s): Store in protected manner.		

04/12/2022 Food shall be protected from contamination by storing the food where it is not exposed to splash, dust, or other contamination.

Observed a large clear plastic bag of popcorn, used to fill the individual boxes of popcorn for sale to customers, stored immediately next to the hand washing sink in back area of the main concession stand. The bag of popcorn and possibly the popcorn in the bag could be exposed to splash and/or drips from someone washing their hand at the hand sink. Some rearranging of items next to the hand sink allowed the bag of bulk popcorn to be moved away from the hand sink to eliminate the potential for splash exposure. Corrected.

Container Kitchen

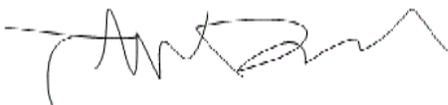
3-307.11 Core		FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.		04/12/22
		Location: Portable Handwashing Station		04/12/2022
		Problem(s): Not protected From contamination		04/12/2022
		Correction(s): Protect against contamination		

04/12/2022 Observed the portable hand washing station used at the Container Kitchen behind the outfield bleachers set up on the work surface area of the counter height reach-in freezer. When the hand washing station is used, water splashes unavoidably on the door surfaces of the freezer, which is a nuisance and could potentially contaminate surfaces touched by food workers accessing the foods stored in the freezer. The hand washing station was relocated just outside of the Container Kitchen on top of the propane tank vault, which keeps the hand washing station readily accessible for use and eliminates the issues with wash/gray water splash on the food equipment. 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/>

Person in charge (Name and Title)



Inspected By (Name and Title)



David Peters

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