

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 (Centerplate)

Crisler Center

333 E. Stadium Blvd

Ann Arbor, MI 48109

Person In Charge (PIC): Amy Wesney

SFE 5081 073091 03/01/2022 7:30:00 PM
Last Routine: 01/26/2022

Establishment Phone:

INSPECTION TYPE:

Other

Manager Certified	No
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 03/01/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

C-110: Ray's Red Hots

3-501.16 Priority	Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	03/01/22
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Item(s):	Cold food item(s)	03/01/2022 03/01/2022
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03/01/2022	<p>Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.</p> <p>Observed potentially hazardous foods, including hot dogs and sliced tomatoes, out at room temperature in well of cold-holding unit that was turned off.</p> <p>Correct immediately by cold-holding potentially hazardous foods at 41 degrees F or below at all times.</p> <p>CORRECTED AT TIME OF ROUTINE INSPECTION - Hot dogs and slice tomatoes were moved to standing one-door reach-in cooler that was turned on and keeping potentially hazardous foods being held cold at 41 degrees F or below.</p>
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4-302.14 Priority Foundation	A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)	03/10/22
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Item(s):	Sanitizer test kit quaternary ammonia
Problem(s):	Not provided At hand sink
Correction(s):	Provide

03/01/2022	Sanitizing test strips shall be provided.
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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C-110: Ray's Red Hots

Observed facility does not have quaternary ammonia test strips for Oasis sanitizing spray.

Correct immediately by providing quaternary ammonia test strips to ensure proper concentration (150-400 ppm) when using sanitizer to sanitize food-contact surfaces of equipment and nonfood-contact surfaces of equipment.

Use test strips regularly to ensure proper concentrations (150-400 ppm) are achieved, and keep test strips in an area that safeguards them from water damage.

5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for
Priority Foundation EMPLOYEE use and used for no other purpose. (Pf) 03/01/22
(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

Item(s): Handwashing sink(s)

03/01/2022

Location: hand wash sink(s)

03/01/2022

Problem(s): Not easily accessible

Correction(s): Make easily accessible.

03/01/2022 A hand washing sink shall be used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of a hand washing sink.

Observed multiple wet wiping cloths stored inside hand washing sink in addition to multiple bag-in-box containers stored in front of hand washing sink. Furthermore, liquid from milkshake machine was poured down hand washing sink drain.

Correct immediately by keeping hand washing sinks easily accessible at all times, and only use hand washing sinks for hand washing purposes.

CORRECTED AT TIME OF ROUTINE INSPECTION - Hand washing sink was made easily accessible. In addition, discussed with PIC that hand washing sink shall only be used for hand washing.

6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be
Priority Foundation provided with: 03/01/22
(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

03/01/2022

Location: hand wash sink(s)

03/01/2022

Problem(s): Not provided At hand sink

Correction(s): Provide

03/01/2022 Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.

Observed no paper towels provided at hand washing sink.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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C-110: Ray's Red Hots

Correct immediately by supplying paper towels to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying. In addition, paper towels must be conveniently located for employees to dry hands.

CORRECTED AT TIME OF ROUTINE INSPECTION - Paper towels were provided at hand washing sink.

7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as 03/10/22
Priority Foundation cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)

03/01/2022 Working containers of chemical/toxic materials shall be labeled with their common name.

Observed cleaner/degreaser bottle with blue liquid solution that appears to be different chemical product than what is stated on the label.

Correct immediately by labeling all chemical bottles with common name (e.g. cleaner, sanitizer, degreaser, etc.)

3-305.11 FOOD shall be protected from contamination by storing the FOOD: 09/01/22
Core (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.

Item(s): Food item(s) in storage

Problem(s): Stored on floor or less than 6 inches above floor

Correction(s): Store at least 6 inches above the floor.

03/01/2022 Foods shall be protected from contamination by storing them at least 6 inches off the floor.

Observed bag-in-the-box containers stored directly on the floor.

Correct as soon as possible by storing foods at least 6 inches off the ground to protect them from contamination.

5-205.15 A PLUMBING SYSTEM shall be: 09/01/22
Core (A) Repaired according to LAW; (P) and
(B) Maintained in good repair.

Item(s): Plumbing system water line(s) cold

Location: hand wash sink(s)

Problem(s): Not maintained

Correction(s): Maintain in good repair

03/01/2022 The plumbing system shall be maintained in a state of good repair.

Observed low water pressure on hot water supply line at hand washing sink.

Correct as soon as possible by repairing hot water supply line at hand washing sink to provide adequate pressure.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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C-110: Ray's Red Hots

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them 09/01/22
Core clean.
(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures

Problem(s): Not clean

Correction(s): Keep clean

03/01/2022 Physical facilities shall be maintained clean to sight and touch.

Storage shelf (located next to hand washing sink) is in need of organization.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Closing Comments:

This is an inspection report for Ray's Red Hots (Room 3883, C-110) following a routine inspection conducted at the men's basketball game on 3/1/2022. Ray's Red Hots was not in operation during the routine inspection of Crisler Center on 1/26/2022. Since this is the last home game of the season, follow-up will be conducted next season in addition to discussing potential licensing prior to the start of next season.

All priority/priority foundation violations must be addressed/corrected immediately. All core violations must be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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)



Nonda Mihas

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