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
Crisler Center
1000 E. Stadium Blvd.
Ann Arbor, MI 48109
Person In Charge (PIC): Brad Stanbridge

Establishment Phone: (734) 355-9071

INSPECTION TYPE: Follow Up Critical

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>UnCorrected</td>
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<tr>
<td>4-501.116</td>
<td></td>
<td>Concentration of the SANITIZING solution shall be accurately determined by using a test kit or other device. (Pf)</td>
<td>12/08/18</td>
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<tr>
<td>C-10</td>
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<tr>
<td>C-101: Slam Dunk</td>
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<tr>
<td>Item(s):</td>
<td></td>
<td>Sanitizer test kit</td>
<td></td>
<td></td>
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<tr>
<td>Problem(s):</td>
<td></td>
<td>Not used</td>
<td></td>
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<tr>
<td>Correction(s):</td>
<td></td>
<td>Use test kit to verify sanitizer concentration.</td>
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<tr>
<td>11/28/2018</td>
<td></td>
<td>THE PIC AT THIS LOCATION HAD NOT USED THEIR CHLORINE TEST STRIPS TO VERIFY THE REQUIRED CONCENTRATION OF BLEACH AND WATER IN THEIR SANITIZING SPRAY BOTTLE OR THEY WOULD HAVE KNOWN THEIR WAS NO PRESENCE OF BLEACH IN THE SPRAY BOTTLE. THE BLEACH WATER SANITIZING SOLUTION SHOULD BE CHECKED AND VERIFIED AT 50-100PPM USING THE TEST STRIPS BEFORE EVERY GAME.</td>
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<tr>
<td>12/07/2018</td>
<td></td>
<td>NOT ABLE TO BE VERIFIED AS CORRECTED AT THE TIME OF THE FOLLOW-UP INSPECTION AS THE INSPECTION OCCURRED WHEN CONCESSIONS WERE NOT IN OPERATION.</td>
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<tr>
<td>7-102.11</td>
<td></td>
<td>Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)</td>
<td>12/08/18</td>
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<tr>
<td>C-10</td>
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<tr>
<td>C-101: Slam Dunk</td>
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<tr>
<td>Item(s):</td>
<td></td>
<td>Working containers-toxics sanitizer</td>
<td></td>
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<tr>
<td>Problem(s):</td>
<td></td>
<td>Not labeled as to content</td>
<td></td>
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<tr>
<td>Correction(s):</td>
<td></td>
<td>Label all containers as to content.</td>
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<tr>
<td>11/28/2018</td>
<td></td>
<td>FOUND A GENERIC SPRAY BOTTLE OF BLEACH WATER WITH NO LABELING IDENTIFYING IT AS CONTAINING SANITIZING SOLUTION. GENERIC DISPENSING CONTAINERS NEED TO BE LABELED AS TO THE CONTENTS OF THE CHEMICAL OR OTHER LIQUID THEY CONTAIN. LABEL THE SPRAY BOTTLE WITH ITS CONTENTS.</td>
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<tr>
<td>12/07/2018</td>
<td></td>
<td>NOT ABLE TO BE VERIFIED AS CORRECTED AT THE TIME OF THE FOLLOW-UP INSPECTION AS THE INSPECTION OCCURRED WHEN CONCESSIONS WERE NOT IN OPERATION.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4-501.11</td>
<td></td>
<td>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.</td>
<td>02/26/19</td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td>equipment</td>
<td></td>
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<tr>
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<td></td>
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</tr>
<tr>
<td>Problem(s):</td>
<td>Broken</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Repair/replace.</td>
<td></td>
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</tr>
</tbody>
</table>

11/28/2018  THE SALVAJOR FOOD AND WATER EXTRACTOR WAS FOUND WITH ROTTEN AND MOLDY STEW/SOUP POURED INTO THE BLACK PLASTIC COVER AND WHEN THE SALVAJOR WAS TURNED ON, IT DID NOT PUMP WATER ALTHOUGH THE PUMP MOTOR WAS RUNNING. THE PUMP WAS SHUT OFF TO PREVENT DAMAGED FROM RUNNING DRY. THE MOLDY SOUP/STEW WAS POURED FROM THE COVER INTO A GARBAGE BAG AND THROWN AWAY. THE COVER WAS RUN THROUGH THE DISH MACHINE SEVERAL TIME TO CLEAN IT. SCHEDULE THE SALVAJOR FOR REPAIR TO ENSURE IT IS PUT BACK INTO GOOD WORKING ORDER.

12/07/2018  A DECISION STILL NEEDS TO BE MADE TO EITHER ABANDONED/REMOVE THE SALVAJOR FOOD EXTRACTOR, IF IT WON'T BE REPAIRED, OR REPLACE WITH AN ACTUAL GARBAGE DISPOSAL.

4-501.11  EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location:</td>
<td>Coffee Brewer(s)</td>
</tr>
<tr>
<td>Problem(s):</td>
<td>Broken</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Repair/replace.</td>
</tr>
</tbody>
</table>


12/07/2018  WAITING ON PARTS.

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

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Physical facilities/structures counters/cabinets</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>Not clean</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Keep clean</td>
</tr>
</tbody>
</table>

11/28/2018  ALL COUNTERS, TABLES, SINKS, 3-COMPARTMENT SINK AND DRAINBOARDS, ETC., NEED CLEANING TO REMOVE VARIOUS SOILS. DEEP CLEAN THE KITCHEN.

12/07/2018  SOME ADDITIONAL CLEANING OF THESE SURFACES IS STILL NEEDED, IN PARTICULAR AT THE DISH WASHING AREA.

Corrected

3-501.16  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)

| Item(s):       | Cold food item(s) |

11/28/2018  11/28/2018
**Problem(s):** Stored above 41 degrees F  
**Correction(s):** Store below 41 degrees F.

11/28/2018  
FOUND A COUPLE GALLON-SIZED CONTAINERS OF WAFFLE CONE BATTER AND THE IN-USE SMALLER CONTAINER OF WAFFLE CONE BATTER ABOVE 41 DEGREES. THERE WAS ICE SURROUNDING THESE CONTAINERS KEPT IN A LARGER CONTAINER, BUT THE ICE WAS BARELY DEEP ENOUGH TO SURROUND JUST THE VERY BOTTOM OF THE BATTER CONTAINERS. THE PIC WAS ASKED TO GET MORE ICE AND SURROUND THE SMALLER BATTER CONTAINERS COMPLETELY IN THE LARGER STORAGE CONTAINERS. THE PIC IMMEDIATELY ADDED ICE TO ALL THE LARGER STORAGE CONTAINERS. CORRECTED.

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**Problem(s):** Ready to eat, potentially hazardous food(s) package  
**Problem(s):** Beyond consume by date  
**Correction(s):** Dispose of food item.

11/28/2018  
FOUND A PARTIALLY USED GALLON JUG OF JALAPENOS MARKED WITH AN OPENING DATE OF 9/18/18 (FROM THE FOOTBALL SEASON?) IN A REACH-IN COOLER, WHICH IS PAST ITS USE-BY DATE OF 3-4 WEEKS AFTER OPENING. THE JUG OF JALAPENOS WAS THROWN AWAY AT THE TIME OF THE INSPECTION. CORRECTED.

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**Item(s):** Chlorine solution concentration  
**Problem(s):** Below 50 ppm  
**Correction(s):** Provide correct concentration as stated above.

11/28/2018  
FOUND A GENERIC SPRAY BOTTLE OF BLEACH WATER WITH NO DETECTABLE PRESENCE OF BLEACH IN THE SANITIZING SOLUTION WHEN CHECKED WITH CHLORINE TEST STRIPS. THE REQUIRED CONCENTRATION IS 50-100PPM. A CONTAINER OF RED-TOPPED SANI WIPES WAS BROUGHT FROM THE CLUB KITCHEN FOR THIS OPERATOR TO USE TO REPLACE THE BLEACH WATER SPRAY BOTTLE AS THEY DID NOT HAVE A BOTTLE OF UNDILUTED BLEACH TO REFRESH THE BOTTLE WITH. MAKE SURE TO REFILL AND TEST FRESH BLEACH SANITIZING SOLUTION INTO THE SPRAY BOTTLE BEFORE EACH GAME.
A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)

<table>
<thead>
<tr>
<th>Sanitizer</th>
<th>ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorine</td>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
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<tr>
<td></td>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
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<tr>
<td></td>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
</tr>
</tbody>
</table>

Iodine: a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)

Quats: minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

**Item(s):** Quatremary ammonia solution  
**Location:** red sani-bucket  
**Problem(s):** Not immersed in A concentration specified on manufacturers label  
**Correction(s):** Provide

**11/28/2018**  
THE IN-USE SANI PAIL BY THE CHEF DOING LOGE ORDERS WAS FOUND BELOW A CONCENTRATION OF 150-400PPM FOR THE OASIS 146 QUAT SANITIZER. THE PAIL WAS EMPTIED AND REFILLED WITH FRESH SANITIZING SOLUTION AT THE REQUIRED CONCENTRATION FROM THE SANITIZING SINK AT THE 3-COMPARTMENT SINK. CORRECTED.

(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)  
(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

**Item(s):** Handwashing sink(s)  
**Location:** hand wash sink(s)  
**Problem(s):** Not easily accessible Items stored In front of In front of  
**Correction(s):** Remove items from handsink. Do not store items at handsink.

**11/28/2018**  
OBSERVED PERSONAL ITEMS (COATS, PURSES, ETC.) PILED ON THE FLOOR IN FRONT OF THE HAND SINK AT THE END OF THE BACK CONCESSION COUNTER. DO NOT STORE ITEMS IN FRONT OF THE HAND SINK THAT MIGHT BLOCK IT'S USE.

**11/28/2018**  
OBSERVED A LARGE FOIL PAN WITH SHAKERS OF CINNAMON SUGAR AND OTHER TOPPINGS FOR THE SOFT PRETZELS STORED OVER THE TOP OF THE HAND WASHING SINK AT THE END OF THE BACK COUNTER IN THE CONCESSION SERVICE AREA. DO NOT STORE ITEMS IN OR IN FRONT OF THE HAND WASHING SINK THAT WOULD PREVENT IT'S USE.

**12/07/2018**  
THE HAND WASHING SINK WAS OBSERVED UNOBSTRUCTED AT THE TIME OF THE FOLLOW-UP INSPECTION. CORRECTED.

(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)  
(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

**Item(s):** Handwashing sink(s)  
**Location:** hand wash sink(s)  
**Problem(s):** Not easily accessible Items stored In front of In front of  
**Correction(s):** Remove items from handsink. Do not store items at handsink.
<table>
<thead>
<tr>
<th>Date</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>11/28/2018</td>
<td>A LARGE ROLLING WARMING BOX WITH INDIVIDUAL BOXED PIZZAS IN IT WAS POSITIONED IMMEDIATELY IN FRONT OF THE HANDWASHING SINK, BLOCKING ITS USE. THE CART WAS ROLLED TO THE LEFT OF THE HANDWASHING SINK TO MAKE THE SINK EASILY ACCESSIBLE. CORRECTED.</td>
<td>12/08/18</td>
<td>11/28/18</td>
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<tr>
<td>11/28/2018</td>
<td>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)</td>
<td>12/08/18</td>
<td>11/28/18</td>
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<tr>
<td>Item(s):</td>
<td>Soap at handsink kitchen</td>
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<tr>
<td>Location:</td>
<td>hand wash sink(s) Soap Dispenser</td>
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<tr>
<td>Problem(s):</td>
<td>Not provided At hand sink</td>
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<td></td>
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<tr>
<td>Correction(s):</td>
<td>Provide</td>
<td></td>
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<tr>
<td>11/28/2018</td>
<td>Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (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)</td>
<td>12/08/18</td>
<td>12/07/18</td>
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<tr>
<td>Item(s):</td>
<td>Sanitary hand drying provisions disposable, paper towels</td>
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<td></td>
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<tr>
<td>Location:</td>
<td>hand wash sink(s) paper towel dispenser</td>
<td></td>
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<tr>
<td>Problem(s):</td>
<td>Not provided At hand sink</td>
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<td></td>
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<tr>
<td>Correction(s):</td>
<td>Provide</td>
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<tr>
<td>12/07/2018</td>
<td>PAPER TOWEL WAS OBSERVED INSTALLED IN BOTH DISPENSERS AT THE TIME OF THE FOLLOW-UP INSPECTION. CORRECTED.</td>
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<tr>
<td>12/08/18</td>
<td>Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (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)</td>
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<td>12/07/18</td>
</tr>
<tr>
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<td>Sanitary hand drying provisions disposable, paper towels</td>
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<td></td>
</tr>
<tr>
<td>Location:</td>
<td>hand wash sink(s) paper towel dispenser</td>
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<tr>
<td>Problem(s):</td>
<td>Not provided At hand sink</td>
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<td></td>
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<tr>
<td>Correction(s):</td>
<td>Provide</td>
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</table>

11/28/2018  
THE PAPER TOWEL DISPENSER WAS FOUND EMPTY, ALTHOUGH THERE WAS A SMALL PILE OF COMPOSTABLE BROWN NAPKINS ON TOP OF THE DISPENSER, BUT THE NAPKINS ARE NOT A SUITABLE ALTERNATIVE TO FINDING A REFILL ROLL OF PAPER TOWEL FOR THE DISPENSER. KEEP ENOUGH REPLACEMENT PAPER TOWEL ROLLS NEARBY TO ENSURE IMMEDIATE REFILLING OF THE DISPENSER WHEN IT RUNS OUT. REFILL THE PAPER TOWEL DISPENSER.

12/07/2018  
PAPER TOWEL WAS OBSERVED INSTALLED IN THE DISPENSER AT THE TIME OF THE FOLLOW-UP INSPECTION. CORRECTED.

2-401.11 C-12  
(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.

| Item(s): | Employee(s) |
| Problem(s): | Drinking From uncovered beverage container |
| Correction(s): | Beverage container must be covered. |

11/28/2018  
OPEN BEVERAGE CUP FOUND IN THE CONCESSION STAND. THE CUP WAS THROWN AWAY AT THE TIME OF THE INSPECTION. CORRECTED.

2-401.11 Com  
(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.

| Item(s): | Employee(s) |
| Problem(s): | Drinking From uncovered beverage container |
| Correction(s): | Beverage container must be covered. |

11/28/2018  
OBSERVED THREE OPEN CANS OF SODA IN THE KITCHEN DURING THE INSPECTION. VARIOUS EVENT AND KITCHEN STAFF WOULD DRINK FROM THE CANS WHILE WORKING. DRINKING WHILE WORKING IN THE KITCHEN SHOULD ONLY BE DONE FROM A COVERED CONTAINER/CUP WITH A LID AND STRAW.

12/07/2018  
STAFF HAVE BEEN REMINDED TO NOT EAT OR DRINK WHILE WORKING AND/OR VISITING IN THE COMMISSARY KITCHEN WHEN THE KITCHEN IS IN USE. CORRECTED.
### 3-304.14

**Ben's Soft Pretzels**

#### Item(s):
- Wiping cloth(s) wet

#### Location:
- Red sani-bucket

#### Problem(s):
- Stored on Drainboard

#### Correction(s):
- Store wiping cloths completely submerged in sanitizer.

**Inspection Date:** 11/28/2018

#### Critical

- Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose.
- Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily.
- Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.
- Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil.
- Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.
- SINGLE-USE disposable sanitizer wipes shall be used in accordance with label instructions.

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### 4-501.11

**Commissary Kitchens**

- **Item(s):** Equipment components
- **Location:** Dish machine(s)
- **Problem(s):** In poor repair
- **Correction(s):** Repair/replace.

**Inspection Date:** 11/28/2018

#### Critical

- **Equipment shall be maintained in a state of repair and condition that meets the requirements of the code.**

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### 4-501.14

**Ben's Soft Pretzels**

- **Item(s):** Warewashing equipment three compartment sink basins
- **Location:** 3-compartment sink drainboard(s)
- **Problem(s):** Not cleaned Before use
- **Correction(s):** Clean as specified above.

**Inspection Date:** 11/28/2018

#### Critical

- Observed food SOILS AND FLOATING FOOD DEBRIS IN THE SANITIZING COMPARTMENT OF THE 3-COMPARTMENT WAREWASHING SINK AND SOILS ON THE BOTH THE DRAINBOARDS AT THE SINK.  IN CONVERSATION WITH THE PIC, THE FOOD...
MATTER IN THE SANITIZING COMPARTMENT WAS PRESENT PRIOR TO TONIGHT’S
GAME DAY ACTIVITIES. NO ATTEMPT HAD BEEN MADE BY THE PIC TO CLEAN THE
SINKS AND DRAINBOARDS PRIOR TO STARTING FOOD OPERATIONS TONIGHT. THE
DRAINBOARDS AND 3-COMPARTMENT SINKS MUST BE CLEANED PRIOR AND AFTER
EACH USE AND/OR WHENEVER THEY BECOME SOILED.

12/07/2018
12/07/2018
THE 3-COMPARTMENT SINK AND DRAINBOARDS HAVE BEEN CLEANED.

4-501.18
Ben’s
The wash, rinse, and SANITIZE solutions shall be maintained clean.

Item(s): Warewashing solutions sanitizing
Location: 3-compartment sink sanitize compartment
Problem(s): Not clean
Correction(s): Keep clean

11/28/2018
OBSERVED BROWN PIECES OF FOOD MATTER (BURNT PRETZEL PIECES?) FLOATING
IN THE SANITIZE COMPARTMENT OF THE 3-COMPARTMENT WAREWASHING SINK.
THE PIC STATED THE FOOD PARTICLES WERE IN THE SINK FROM THE PREVIOUS
GAME, BUT THE SINK WAS FILLED WITH SANITIZER WITHOUT REMOVING THE FOOD
PARTICLES. SANITIZING SOLUTIONS MUST REMAIN CLEAN AND FREE OF DEBRIS. A
SODEXO SUPERVISOR DRAINED THE SANITIZING WATER FROM THE SINK,
REMOVED/CLEAN UP THE FOOD DEBRIS, AND REFILLED THE SINK WITH FRESH
SANITIZING SOLUTION AT THE TIME OF THE INSPECTION. CORRECTED.

11/28/2018
THE INTERIOR OF THE MICROWAVE OVEN NEXT TO THE COFFEE BREWERS WAS
FOUND WITH FOOD DEBRIS IN THE COOKING CAVITY. CLEAN.

12/07/2018
THE INTERIOR OF THE MICROWAVE OVEN NEXT TO THE COFFEE BREWERS HAS
BEEN CLEANED.

4-602.13
Commissary KIt
NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency
necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)
Problem(s): With accumulation of debris
Correction(s): Keep clean.

11/28/2018
OBSERVED A SMALL ROLLING STAINLESS STEEL CART WITH A DISASSEMBLED
SHAKE/SMOOTHIE MACHINE ON IT WITH WHAT APPEARED TO BE SOME FORM OF
POWDERED DRINK MIX AND OTHER FOOD SOILS. CLEAN THE CART AND ANY
IMPACTED SURFACES OF THE SHAKE/SMOOTHIE MACHINE.

12/07/2018
THE SMALL ROLLING STAINLESS STEEL CART WITH A DISASSEMBLED
SHAKE/SMOOTHIE MACHINE ON IT HAS BEEN CLEANED AND REMOVED FROM THE
<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Soiled linen(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>Stored improperly</td>
</tr>
</tbody>
</table>

On 11/28/2018, two soiled wet wiping cloths were being stored on the clean drainboard end of the 3-compartment sink. Soiled linens should be put in a suitable container/bag for removal for laundering.

On 12/07/2018, soiled wiping cloths area now being segregated into a soiled linen bag/container.

6-301.20 A Handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.

- **Item(s):** Waste recepticle(s) trash can
- **Location:** hand wash sink(s) garbage can
- **Problem(s):** Not provided At hand sink
- **Correction(s):** Provide

On 11/28/2018, a small garbage can was not present at the handwashing sink at the time of the inspection. An empty small garbage can was found in the club kitchen and placed at the hand sink. Make sure all required components for a hand washing sink are in place prior to game day activities. CORRECTED.

6-301.20 A Handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.

- **Item(s):** Waste recepticle(s) trash can
- **Location:** hand wash sink(s) garbage can
- **Problem(s):** Not provided At hand sink
- **Correction(s):** Provide

On 11/28/2018, a small garbage can was not present at the handwashing sink at the time of the inspection. An empty small garbage can was found in the club kitchen and placed at the hand sink. Make sure all required components for a hand washing sink are in place prior to game day activities. CORRECTED.

6-501.110 (A) Dressing rooms shall be used by employees if the employees regularly change their clothes in the establishment.

- **Item(s):** Locker(s)/designated storage area(s) for employee belongings storage
- **Problem(s):** Not provided
- **Correction(s):** Provide
11/28/2018  OBSERVED PERSONAL ITEMS (COATS, PURSES, ETC.) PILED ON THE FLOOR IN FRONT OF THE HAND SINK AT THE END OF THE BACK CONCESSION COUNTER. PROVIDE A LABELED RUBBERMAID/PLASTIC TUB WITH LID FOR PERSONAL ITEM STORAGE.

12/07/2018  PERSONAL ITEMS ARE NOW BEING STORED IN A SUITABLE CONTAINER OR OTHER PLACE OFF THE FLOOR AND AWAY FROM FOOD, EQUIPMENT, AND OTHER CLEAN ITEMS. CORRECTED.

6-501.113  Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be:
(A) Stored so they do not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES; and
(B) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.

Item(s):  Maintenance tool storage
Location:  mops
Problem(s):  Unorganized
Correction(s):  Store in an orderly manner.

11/28/2018  2-3 MOPS WERE OBSERVED JUST PILED INTO A CORNER OF THE CLUB KITCHEN AT THE MOP SINK. ON THE FLOOR UNDER THE MOPS WERE VARIOUS PIECES OF BROWN PAPER TOWEL (TO ABSORB WATER FROM THE WET MOPS?). THERE IS A MOP STORAGE RACK ON THE WALL IN THIS CORNER, BUT ONLY ONE HOLDER WAS BEING USED. THE MOPS SHOULD BE HUNG UP TO DRY AND/OR STORED ORGANIZED BETWEEN USES. THE PICS MOVED THE MOPS TO THEIR RESPECTIVE (3) YELLOW MOP BUCKETS AS THERE ARE NOT ENOUGH STORAGE POINTS ON THE RACK FOR ALL THE MOPS TO BE HUNG UP. ADD MORE RACKING FOR MOP STORAGE AND DRYING.

6-501.18  PLUMBING FIXTURES such as HANDWASHING SINKS, toilets, and urinals shall be cleaned as often as necessary to keep them clean.

Item(s):  Handwashing facility
Location:  hand wash sink(s)
Problem(s):  Soiled
Correction(s):  Keep clean.

11/28/2018  THE HAND WASHING SINK WAS FOUND SOILED WITH STICKY RESIDUES AND OTHER SOILS. CLEAN.

12/07/2018  THE HAND WASHING SINK HAS BEEN CLEANED. CORRECTED.

11/28/2018  OBSERVED HAND WASHING SINKS IN THE COMMISSARY KITCHEN, CLUB KITCHEN, AND IN CONCESSION STANDS THAT NEED CLEANING TO REMOVE FOOD MATTER, STAINS, STICKY RESIDUES AND OTHER SOILS. CLEAN ALL HAND WASHING SINKS.

12/07/2018  THE HAND WASHING SINKS HAVE BEEN CLEANED.
Closing Comments:

Person in charge (Name and Title)  
Emailed to PTE 12/17/18

Inspected By (Name and Title)  

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

David Peters