

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.

Ray Fisher Stadium (Centerplate)
Ray Fisher Stadium
1114 S. State St.
Ann Arbor, MI 48104
Person In Charge (PIC): Felona Lee

SFE 5081 060576 5/6/2022 4:30:00 PM
Last Routine: 4/9/2019

Establishment Phone: (734) 615-5507

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 5/6/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

1st Base Concession Stand

2-301.14 Priority	<p>FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES (P) and:</p> <p>(A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (P)</p> <p>(B) After using the toilet room; (P)</p> <p>(C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2-403.11(B); (P).</p> <p>(D) Except as specified in ¶ 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (P)</p> <p>(E) After handling soiled EQUIPMENT or UTENSILS; (P)</p> <p>(F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (P)</p> <p>(G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; (P)</p> <p>(H) Before donning gloves for working with FOOD; (P) and</p> <p>(I) After engaging in other activities that contaminate the hands. (P)</p>	05/06/22
	<p>Item(s): Employee(s)</p> <p>Problem(s): Did not wash hands after handling soiled equipment, surfaces, utensils</p> <p>Correction(s): Hands shall be washed with hot water and soap for at least 20 seconds after contamination.</p>	5/6/2022 5/6/2022

5/6/2022 Food employees shall wash their hands after any point where potential contamination may have occurred. Food employees shall also wash their hands before donning food service gloves when working with food to prevent contamination.

1st Base Concession Stand (1010) - Centerplate supervisor filled out temperature monitoring log with food service gloves on, then proceeded to engage in food preparation activities. I advised Centerplate employee to take food service gloves off, wash hands, then obtain a new set of food service gloves.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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1st Base Concession Stand

Wash hands immediately after potential contamination.

CORRECTED ON SITE - Centerplate supervisor removed food service gloves, washed hands, then obtained a new set of food service gloves before engaging in food preparation activities.

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)		05/06/22
		Item(s): Hot food item(s)		5/6/2022
		Location: Prep area		5/6/2022
		Problem(s): Stored below 135 degrees F		
		Correction(s): Store above 135 degrees F.		
5/6/2022		Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.		
		1st Base Concession Stand (1010) - Observed hot dogs at 120 degrees F in tray on preparation table. Centerplate supervisor had not filled out HACCP log.		
		Correct immediately by holding potentially hazardous foods at 135 degrees F or above.		
		CORRECTED ON SITE - Hot dogs were reheated to 165 F for 15 seconds in steamer before being hot held at 135 degrees F inside hot-holding drawer unit(s) and hot box. In addition, HACCP log was filled out.		
4-602.13 Core		NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.		05/06/22
		Item(s): Nonfood contact surface(s)		5/6/2022
		Location: Prep area		5/6/2022
		Problem(s): Soiled		
		Correction(s): Keep clean.		
5/6/2022		Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.		
		Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:		
		1) 1st Base Concession Stand (1010) - Preparation table was soiled with food debris. In addition, preparation table was disorganized, specifically with unused hot dog wrappers.		
		Correct as soon as possible 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.		

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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1st Base Concession Stand

CORRECTED ON SITE - Preparation table was cleaned to sight and touch and reorganized.

6-305.11 (A) Dressing rooms or dressing areas shall be designated if EMPLOYEES routinely change their clothes in the establishment. 04/01/23
Core (B) Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.

Item(s): Locker(s)/designated storage area(s) for employee belongings storage

Problem(s): Not provided

Correction(s): A designated dressing room/area shall be provided and used.

5/6/2022 Designated area within the facility shall be dedicated/provided and used for the storage of employee's personal belongings.

1st Base Concession Stand (1010) - Observed personal belongings (jackets) stored on top of case of water bottles and also in contact with single-use articles (popcorn buckets).

Correct as soon as possible by moving employee's personal belongings (jackets) and storing them in a designated area for those personal belongings.

3rd Base Concession Stand

7-201.11 POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by: 05/06/22
Priority (A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and
(B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and sanitizers that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE and SINGLE-USE ARTICLES. (P)

5/6/2022 Chemicals shall not be stored near, with, or over foods, clean single-service items, utensils, linens, and equipment.

3rd Base Concession Stand Preparation Table - Observed salt packet for pretzels stored on top of no rinse food-contact surface sanitizing wipes.

Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment.

CORRECTED ON SITE - Chemicals were moved to be stored away from all foods, clean single-service items, utensils, linens, and equipment.

Entire establishment

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 05/06/22
Priority Foundation

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

(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

Item(s): Food-contact surface(s)

5/6/2022

Location: Condiment Carts

5/6/2022

Problem(s): Soiled

Correction(s): Keep clean.

5/6/2022

Food-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Observed the following food-contact surfaces of equipment throughout the facility in need of cleaning:

1) Condiment Carts - Nozzles on ketchup, mustard, and relish condiment pump containers were soiled with encrusted food debris.

Correct immediately by cleaning the above food-contact surfaces to sight and touch and nonfood-contact surfaces to sight and touch as soon as possible and maintaining them clean at all times.

CORRECTED ON SITE - Nozzle on ketchup, mustard, and relish condiment pump containers were cleaned to sight and touch.

3-305.11
Core

FOOD shall be protected from contamination by storing the FOOD:

05/06/22

- (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

5/6/2022

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

5/6/2022

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

5/6/2022

Keep foods safe from splash, debris, and other potential sources of contamination, and by storing foods at least 6 inches off the floor.

Observed the following areas throughout the establishment where foods were not protected:

1st Base Concession Stand (1010) - Cheese bags (located on stainless steel surface underneath preparation table) were hanging off stainless steel surface onto the floor.

Entrance Portable - Freezer lid was left open.

Correct as soon as possible by protecting foods from splash, debris, and other potential sources of contamination, and by storing foods at least 6 inches off the ground to protect them from contamination.

CORRECTED ON SITE - Cheese bags in 1st base concession stand were moved to be stored at least six inches off the floor. In addition, freezer lid was closed at entrance portable.

Closing Comments:

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Men's baseball vs. Indiana University.

Multiple containers of Ecolab food probe thermometer wipes were either dry or the wipes were not threaded through, which renders them not easily accessible to staff. I advise changing products to a disposable single-use food probe thermometer wipe.

Priority/priority foundation violations were corrected at time of routine inspection. Any core violations shall 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.