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.

Cliff Keen Arena
1000 S. State St.
Ann Arbor, MI 48109-2201

Person In Charge (PIC): Cindy Hilbert

Establishment Phone: (734) 995-4661

INSPECTION TYPE:
Routine Inspection

Manager Certified: Yes
License Posted: Yes
Antichoking Poster: Yes
CO2 Tanks Secured: Yes

This Facility was inspected by David Peters, a representative from University of Michigan, on 11/13/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Concession stand

<table>
<thead>
<tr>
<th>Violation</th>
<th>Repeat</th>
<th>Category</th>
<th>Item(s):</th>
<th>Location:</th>
<th>Problem(s):</th>
<th>Correction(s):</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-702.11</td>
<td></td>
<td>Priority</td>
<td>Clean utensil(s) and food-contact surface(s)</td>
<td>Food Thermometer</td>
<td>Not sanitized</td>
<td>Equipment/utensils must be sanitized after cleaning.</td>
</tr>
</tbody>
</table>


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<tr>
<td>2-401.11</td>
<td></td>
<td>Core</td>
<td></td>
<td></td>
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(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.
Concession stand

Item(s): Employee(s)
Problem(s): Drinking From uncovered beverage container

11/13/2019 AN OPEN CUP OF SODA WAS OBSERVED SITTING ON A FOOD PREP TABLE IN THE CONCESSION STAND. DRINKING SHALL ONLY BE ALLOWED BY FOOD WORKERS WHEN THEY LEAVE THE STAND TO TAKE AN APPROVED BREAK. THE PIC THREW AWAY THE OPEN BEVERAGE CUP AT THE TIME OF THE INSPECTION. CORRECTED.

2-401.11 Core

(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): Eating
Correction(s): Eat only in designated areas as restricted above.

11/13/2019 OBSERVED TWO FOOD WORKERS EATING HOT DOGS WITH GLOVED HANDS IN THE CONCESSION STAND AT THE START OF THE INSPECTION. EATING SHALL ONLY BE ALLOWED BY FOOD WORKERS WHEN THEY LEAVE THE STAND TO TAKE AN APPROVED BREAK. UPON REQUEST, THE FOOD WORKERS REMOVED AND THREW AWAY THEIR FOOD GLOVES AND LEFT THE STAND TO FINISH EATING THEIR HOT DOGS. CORRECTED.

6-501.110 Core

(A) Dressing rooms shall be used by EMPLOYEES if the EMPLOYEES regularly change their clothes in the establishment.
(B) Lockers or other suitable facilities shall be used for the orderly storage of EMPLOYEE clothing and other possessions.

Item(s): Locker(s)/designated storage area(s) for employee belongings storage
Problem(s): Not used
Correction(s): A designated employee storage/locker area shall be provided and used.

11/13/2019 OBSERVED A FOOD WORKER'S COAT AND HOODIE SWEAT SHIRT LYING ON THE CLEAN-END DRAINBOARD OF THE SMALL 3-COMPARTMENT SINK. PERSONAL ITEMS SHOULD NOT BE LEFT LYING ON SURFACES FOR CLEAN EQUIPMENT, FOOD, ETC. THE FOOD WORKER IMMEDIATELY REMOVED THE COAT AND SWEAT SHIRT AND PUT THE ITEMS IN A PLASTIC TUB UNDER THE 3-COMPARTMENT SINK DESIGNATED FOR PERSONAL ITEM STORAGE. 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/
<table>
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<tr>
<th>Violation Category</th>
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<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
</table>

**Person in charge (Name and Title)**

[Signature]

**Inspected By (Name and Title)**

[Signature]

David Peters

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