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.

**Phyllis Ocker Field Concessions**

**UM Athletics**
1000 S. State St.
Ann Arbor, MI 48109

**Person In Charge (PIC): Corina Samaraco**

**INSPECTION TYPE:**
Manager Certified: Yes
License Posted: Yes
Antichoking Poster: Yes
CO2 Tanks Secured: Yes

<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><strong>Concession stand</strong></td>
<td></td>
<td>2-301.14 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: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (P) (B) After using the toilet room; (P) (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2-403.11(B); (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) (E) After handling soiled EQUIPMENT or UTENSILS; (P) (F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (P) (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; (P) (H) Before donning gloves for working with FOOD; (P) and (I) After engaging in other activities that contaminate the hands. (P)</td>
<td>09/22/19</td>
<td></td>
</tr>
</tbody>
</table>

**Item(s):** Employee(s)

**Location:** hand wash sink(s)

**Problem(s):** Did not wash hands After other activities

**Correction(s):** Hands shall be washed with hot water and soap for at least 20 seconds after contamination.

**09/22/2019**

OBSERVED A FOOD WORKER RETURN TO THE CONCESSION STAND AFTER NEEDING TO GO TO THEIR CAR AND PROCEED TO SERVE CUSTOMERS FOOD AND BEVERAGES WITHOUT MAKING ANY ATTEMPT TO WASH THEIR HANDS (AT THE BLOCKED HAND SINK) FIRST. THE FOOD WORKER DID PUT ON DISPOSABLE FOOD GLOVES, BUT AGAIN DID NOT WASH THEIR HANDS FIRST. WHEN QUESTIONED ABOUT PROPER FOOD SAFETY PROCEDURES, THEY CORRECTLY STATED HAND WASHING IS THE FIRST STEP, BUT THEY DIDN'T CLEAN THEIR HANDS. THE HAND SINK WAS
Concession stand

UNBLOCKED AND THE EMPLOYEE CORRECTLY WASHED THEIR HANDS BEFORE PUTTING ON NEW FOOD GLOVES AND/OR SERVING FOOD AND BEVERAGES TO CUSTOMERS. CORRECTED.

2-102.11 Priority Foundation

The PERSON IN CHARGE shall demonstrate this knowledge by compliance with this Code, by being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM, or by responding correctly to the inspector's questions as they relate to the specific FOOD operation. (Pf)

Item(s): Person-in-charge
Problem(s): Does not demonstrate required knowledge

09/22/2019

THE ASSIGNED PERSON-IN-CHARGE (PIC) STRUGGLED WITH KNOWING HOW TO PROPERLY SET UP THE 3-COMPARTMENT WAREWASHING SINK, IN PARTICULARLY THE SANITIZE COMPARTMENT WITH THE QUAT SANITIZING CHEMICAL. THE PIC DID NOT KNOW THAT ONLY ONE PUSH OF THE BUTTON ON THE AUTOMATIC DISPENSER FOR THE OASIS 146 MULTI-QUAT WAS NEEDED TO DOSE ENOUGH UNDILUTED SANITIZER INTO THE SINK FOR DILUTING WITH COOL/TEPID WATER TO THE LINE ON THE WATER LEVEL DECAL ON THE OUTSIDE OF THE SINK. THEY ALSO DIDN'T KNOW WHERE THE QUAT SANITIZER TEST STRIPS WERE LOCATED, HOW TO USE THEM, OR HOW TO READ THE RESULTING COLOR CHANGE TO VERIFY THE CONCENTRATION OF THE QUAT AND WATER IN THE SINK WAS IN THE CORRECT 150-400 PPM RANGE.
THE CORRECT METHOD FOR SETTING UP THE 3-COMPARTMENT WAREWASHING SINK WAS GONE THROUGH STEP-BY-STEP WITH THE PIC AT THE TIME OF THE INSPECTION. MAKE SURE ANY PIC ASSIGNED TO A CONCESSION LOCATION KNOWS/HAS ALL THE NEEDED FOOD SAFETY PROCEDURES, TOOLS, AND METHODS APPLICABLE TO THAT CONCESSION STAND(S). CORRECTED.

5-205.11 Priority Foundation

(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.

09/22/2019

THE HAND WASHING SINK WAS BASICALLY BLOCKED BY CASES OF SOFT PRETZELS STACKED IN FRONT OF IT. THE CASES OF PRETZELS WERE PICKED UP AND MOVED TO AN UNDERCOUNTER SHELF OF A STAINLESS STEEL PREP TABLE. DO NOT STORE ITEMS IN FRONT OF THE HAND SINK. 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:
Concession stand

(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.

09/22/2019  
AN UNCOVERED PAPER CUP OF CLEAR SODA (SPRITE/SIERRA MIST) WITH ICE IN IT WAS FOUND ON THE SHELF ABOVE THE 3-COMPARTMENT SINK. EATING AND DRINKING (FROM AN UNCOVERED BEVERAGE CUP) IS NOT ALLOWED WHILE WORKING IN THE CONCESSION STAND. THE CUP OF BEVERAGE WAS THROWN AWAY AT THE TIME OF THE INSPECTION. 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)

[Signature]

Inspected By (Name and Title)

[Signature]

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

David Peters