

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.

Michigan Stadium (Centerplate)

SFE 5081 073090 05/11/2022 11:00:00 AM

Michigan Stadium

Last Routine: 11/06/2021

1201 S. Main St.

Ann Arbor, MI 48104

Person In Charge (PIC): Chris Carr

Establishment Phone:

INSPECTION TYPE:

Manager Certified Yes

Routine Inspection

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 05/11/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Commissary Kitchen

4-501.114 Priority A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P) 05/11/22

Chlorine	ppm	pH<10	pH<8
	25	120 F	120 F
	50	100 F	75 F
	100	55 F	55 F

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): Quaternary ammonia solution 05/11/2022
Problem(s): Not immersed in A concentration specified on manufacturers label 05/11/2022
Correction(s): Provide

05/11/2022 Quaternary ammonia shall be between 100-400 ppm in red sanitizing buckets.

Commissary Kitchen Cook Line - Observed 0 ppm of quaternary ammonia in red sanitizing bucket at cook line.

Correct as soon as possible by obtaining fresh quaternary ammonia sanitizing solution (located in warewash area) and verifying with quaternary ammonia test strips that quaternary ammonia concentration is between 100-400 ppm.

CORRECTED ON SITE - Fresh quaternary ammonia sanitizing solution was obtained and verified with test strip to be between 100-400 ppm.

4-601.11 Priority Foundation (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 06/10/22
 (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be

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Commissary Kitchen

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) equipment

Problem(s): Soiled

Correction(s): Keep clean.

05/11/2022 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) Commissary Kitchen - Bottom layer of shelving, where pots/pans are stored with food-contact surface in contact with shelving unit, has clinging dust/debris.
- 2) The screw-driven drain plug at the tilt skillet on the back cook line was observed soiled with food matter on the plug surfaces and other internal surfaces. The skillet was otherwise clean and appeared ready-to-use. Remove and clean the drain plug after each use.
- 3) Observed two stainless steel prep table work surfaces soiled with dried food matter and no cook staff working at either station. Two kitchen staff were working at another prep table and a request was made to have them clean and sanitize both work stations. One work surfaces was being cleaned and santized as the inspection was completed.
- 4) Observed two mixers, a KitchenAid and a Centaur, with food debris on the back splash gaurds and on the underside of the machines above the mixing bowls.

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

2-402.11 Core	FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE or SINGLE-USE ARTICLES.	11/01/22
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Item(s): Hair restraint

Problem(s): Not worn on head/hair

05/11/2022 Food preparation employees shall wear an approved hair restraint as stated in the food code.

Observed food preparation employees not wearing hair restraints while engaging in food preparation.

Correct as soon as possible by having food preparation employees wear hair restraints when engaged in food preparation or food handling activities.

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the	11/01/22
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Commissary Kitchen

requirements of the code.

Item(s): equipment
Location: Prep area
Problem(s): In poor repair
Correction(s): Repair/replace.

05/11/2022 Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

1) Commissary Kitchen - Excessive rust exposure on surface located underneath preparation table.

Correct as soon as possible by repairing the above equipment items throughout the facility.

4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 11/01/22
 Core

Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

05/11/2022 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) Commissary Kitchen - Interior cavity of hotboxes are soiled with encrusted food debris, specifically on the bottom.

2) Back Line - 3 door cooler and 3 door freezer observed with excessive dust and debris on top of units, including the top of door gaskets and the motor coils.

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.

Dishwashing Area

4-501.110 (A) The temperature of the wash solution in spray type warewashers that use hot water to SANITIZERS may not be less than: 06/10/22
 Priority Foundation

- (1) For a stationary rack, single temperature machine, 74°C (165°F);(Pf)
 - (2) For a stationary rack, dual temperature machine, 66°C (150°F); (Pf)
 - (3) For a single tank, conveyor, dual temperature machine, 71°C (160°F);(Pf) or
 - (4) For a multitank, conveyor, multitemperature machine, 66°C (150°F).(Pf)
- (B) The temperature of the wash solution in spray-type warewashers that use chemicals to SANITIZE may not be less than 49°C (120°F). (Pf)

Item(s): Dish machine wash solution temperature

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Dishwashing Area

Location: dish machine(s)
Problem(s): Less than 160 degrees F For hot water sanitizing machine Single tank, conveyor, dual temperature
Correction(s): Repair to provide temperature stated above.

05/11/2022 Wash temperature for a single tank, conveyor, dual temperature machine must be at least 160 degrees F.
 Warewash Machine - Observed wash temperature with at 150 degrees F.
 Correct as soon as possible by repairing the dish machine to achieve wash temperature of at least 150 degrees F.

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)	05/11/22
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Item(s): Handwashing sink(s) 05/11/2022
Location: hand wash sink(s) 05/11/2022
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.

05/11/2022 A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.
 Observed the following hand washing sinks with items stored either in front of or inside of them, which makes them inaccessible:
 1) Warewash Area - Broom and dust pan were stored in front of hand washing sink.
 Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.
 CORRECTED ON SITE - Broom and dust pan were moved to make warewash area hand washing sink easily accessible.

Walk in Cooler

3-302.11 Priority	(A) FOOD shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal FOODS during storage, preparation, holding, and display from: (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables,(P) and (b) Cooked READY-TO-EAT FOOD; (P) (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food. (2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage,	05/11/22
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Walk in Cooler

- preparation, holding, and display by:
 - (a) Using separate EQUIPMENT for each type, (P) or
 - (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, (P) and
 - (c) Preparing each type of FOOD at different times or in separate areas; (P)

05/11/2022
05/11/2022

05/11/2022 Food shall be protected from cross contamination by storing raw animal food below or away from ready to eat food and by storing raw animal foods based on final cooking temperature (ready-to-eat foods above seafood/fish above whole cuts of pork/beef above ground beef above poultry/eggs).

Walk In Cooler - Observed partially cooked brats stored above ready to eat chicken on the same rack in the walk in cooler.

Correct by storing raw animal foods below or away from ready to eat foods and storing raw animal foods based on final cooking temperature. Correct immediately.

CORRECTED ON SITE - Partially cooked brats were moved to be stored underneath ready to eat chicken in the walk-in cooler.

3-401.14 Priority Raw animal FOODS that are cooked using a NON-CONTINUOUS COOKING process shall be: 06/10/22

- (A) Subject to an initial heating process that is no longer than sixty minutes in duration; (P)
- (B) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A); (P)
- (C) After cooling, held frozen or cold, as specified for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.16(A)(2);(P)
- (D) Prior to sale or service, cooked using a process that heats all parts of the FOOD to a time/temperature specified in paragraph 3-401.11(A); (P)
- (E) Cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A) if not either hot held as specified under ¶ 3-501.16(A), served immediately, or held using time as a public health control as specified under §3-501.19 after complete cooking; (P) and
- (F) Stored as follows:
 - (1) After initial heating but prior to cooking as specified under ¶ (D) of this section, separate from ready-to-eat foods as specified under ¶ 3-302.11; (Pf) and
 - (2) After initial heating, but prior to complete cooking, marked or otherwise identified as foods that must be cooked as specified under ¶ (D) of this section prior to being offered for sale or service. (Pf) The food may be identified in any effective manner provided that the marking system is disclosed to the regulatory authority upon request.

05/11/2022 Partially cooked foods shall be clearly labeled that they are still raw.

Commissary Kitchen - Observed partially cooked meats, including brats and chicken, stored on racks in the walk in cooler without the proper labels.

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Walk in Cooler

Correct immediately by labeling rack of partially cooked meats as raw inside walk-in cooler.

3-501.17 Priority Foundation		(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf) (B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)	06/10/22	
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A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): In house prepared ready-to-eat potentially hazardous food(s)
Problem(s): Without date of consumption marking

05/11/2022		Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.		
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Observed no visible date marks on two tubs of cooked pasta that were stored on a shelf in the walk in cooler.

Correct immediately by properly date marking foods that will be stored for longer than 24 hours with either preparation date, use by date, or range of dates that is not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

3-302.12 Core		Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.	11/01/22	
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Item(s): Food item(s)
Problem(s): Not identified

05/11/2022		Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.		
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Observed marinades and glazes without a common name and/or date of preparation on a shelf in the walk in cooler

Ensure that all containers used for food storage are labeled clearly with common name and date of preparation

Closing Comments:

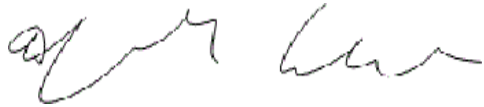
Routine inspection conducted in commissary kitchen.

All priority/priority foundation violations shall be addressed immediately, which will be reinspected upon follow-up within 30 days. All core violations shall be addressed as soon as possible, which will be reinspected at the next routine inspection.

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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.