

## 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 05/25/2022 11:15 am**

**Michigan Stadium  
1201 S. Main St.**

**Ann Arbor, MI 48104**

**Person In Charge (PIC): Chris Carr**

**Establishment Phone:**

**INSPECTION TYPE:**

Routine Inspection

Violation

Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Corrected**

3-302.11		(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, 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)	05/11/22	05/11/22
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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).
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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		Raw animal FOODS that are cooked using a NON-CONTINUOUS COOKING process shall be:	05/11/22	05/25/22
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Walk  
Walk in Cooler

Critical / Non-crit Repeat Violation Description/Remarks/Correction Schedule Correct By Corrected

(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.

05/25/2022  
05/25/2022

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.

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

05/25/2022 CORRECTED - All partially cooked foods were properly labeled as raw.

4-501.114 Com Commissary Kit 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 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.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		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.		
3-501.17		(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)	06/10/22	05/25/22
Walk		(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)		
Walk in Cooler		A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)		
		<b>Item(s):</b> In house prepared ready-to-eat potentially hazardous food(s)		05/25/2022
		<b>Problem(s):</b> Without date of consumption marking		05/25/2022
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.		
		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.		
05/25/2022		CORRECTED - All food that is stored for longer than 24 hours was properly date marked.		
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	05/25/22
Dish		(1) For a stationary rack, single temperature machine, 74°C (165°F);(Pf)		
Dishwashing Are		(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)		
		<b>Item(s):</b> Dish machine wash solution temperature		05/25/2022
		<b>Location:</b> dish machine(s)		05/25/2022
		<b>Problem(s):</b> Less than 160 degrees F For hot water sanitizing machine Single tank, conveyor, dual temperature Single tank, conveyor, dual temperature		
		<b>Correction(s):</b> 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.		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		<p>Correct as soon as possible by repairing the dish machine to achieve wash temperature of at least 150 degrees F.</p> <p>05/11/2022 Wash temperature for a single tank, conveyor, dual temperature machine must be at least 160 degrees F.</p> <p>Warewash Machine - Observed wash temperature with at 150 degrees F.</p> <p>Correct as soon as possible by repairing the dish machine to achieve wash temperature of at least 160 degrees F.</p> <p>05/25/2022 CORRECTED - Wash temperature was at 160 degrees F.</p>		
4-601.11 Com Commissary Kitc		<p>(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)</p> <p>(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.</p> <p>(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</p> <p><b>Item(s):</b> Food-contact surface(s) equipment</p> <p><b>Problem(s):</b> Soiled</p> <p><b>Correction(s):</b> Keep clean.</p>	05/21/22	05/25/22  05/25/2022 05/25/2022
05/11/2022		<p>Food-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.</p> <p>Observed the following food-contact surfaces of equipment throughout the facility in need of cleaning:</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>Correct immediately by cleaning the above food-contact surfaces to sight and touch and maintaining them clean at all times.</p>		
05/25/2022		CORRECTED - All food contact surfaces listed aboved were clean to sight and touch upon reinspection.		
5-205.11 Dish Dishwashing Are		<p>(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)</p> <p>(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)</p>	05/21/22	05/11/22

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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		<b>Item(s):</b> Handwashing sink(s)		05/11/2022
		<b>Location:</b> hand wash sink(s)		05/11/2022
		<b>Problem(s):</b> Not easily accessible Items stored In front of In front of In front of		05/11/2022
		<b>Correction(s):</b> 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.

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.

**Closing Comments:**

All priority/priority foundation violations have been corrected.

Person in charge (Name and Title)



Inspected By (Name and Title)



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

David Peters