

## 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**

**10/15/2022 8:00:00 AM**

**Michigan Stadium**

**Last Routine: 05/11/2022**

**1201 S. Main St.**

**Ann Arbor, MI 48104**

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

**Establishment Phone:**

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
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/15/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### 4th Jack Roth Club Level

4-501.18 Core	The wash, rinse, and SANITIZE solutions shall be maintained clean.	10/15/22
	<b>Item(s):</b> Warewashing solutions sanitizing	10/15/2022
	<b>Problem(s):</b> Not clean	10/15/2022
	<b>Correction(s):</b> Keep clean	

10/15/2022	Sanitizing sink/solutions shall be maintained clean.	
	Farmstead (4051 - East Tower Jack Roth Club) - Food debris was visible inside the sanitizing sink at 3-compartment sink.	
	Correct as soon as possible by keeping sanitizing sink/solutions clean at all times.	
	CORRECTED DURING ROUTINE INSPECTION - Sanitizing sink was drained, cleaned, and refilled.	

### Big C's Barbeque

7-204.11 Priority	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT SURFACES shall meet the requirements specified in this code. (P)	10/15/22
		10/15/2022
		10/15/2022

10/15/2022	Chemical sanitizers shall be used according to manufacturer's labels.	
	Big C's Barbeque (1040 East) - Chlorine bleach sanitizing solutions in red buckets exceeded 200 ppm as evidenced by test strip.	
	Correct immediately by either diluting or refilling sanitizer bucket with chlorine concentration between 50-100 ppm to be used for sanitizing on nonfood-contact surfaces and food-contact surfaces of equipment. Use test strips regularly to ensure proper concentrations are achieved.	

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Big C's Barbeque**

As a rule of thumb, chlorine should be replaced every four hours in sanitizing buckets.

CORRECTED DURING ROUTINE INSPECTION - Chlorine bleach sanitizing solutions were diluted to concentration between 50-100 ppm as evidenced by test strip.

**Carvel Ice Cream**

3-304.12 Core	During pauses in FOOD preparation or dispensing, UTENSILS shall be stored: (A) In the FOOD with their handles above the top of the FOOD and the container; (B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT (D) In running water, such as dipper well. (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or (F) In a container of water maintained at a temperature of at least 135° F.	10/15/22
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**Item(s):** Dispensing utensil(s) 10/15/2022  
**Problem(s):** Improperly stored In standing water 10/15/2022  
**Correction(s):** Store as stated above.

10/15/2022 During pauses in food prep, utensils shall be stored in either cool, running water, on a clean surface, or in water of at least 135 degrees F.  
 Carvel Ice Cream (TFEs at 3065 and 4060 East Tower Jack Roth Club) - Ice cream scoops were stored in standing water in between uses.  
 Correct as soon as possible by storing utensils in dipper well, on a clean surface, or in water of at least 135 degrees F. Do not store in standing water that is less than 135 degrees F.  
 CORRECTED DURING ROUTINE INSPECTION - Ice cream scoops were stored on a clean surface.

5-501.16 Core	(A) An inside storage room and area and outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold REFUSE, recyclables, and returnables that accumulate. (B) A receptacle shall be provided in each area of the FOOD ESTABLISHMENT or PREMISES where REFUSE is generated or commonly discarded, or where recyclables or returnables are placed. (C) If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.	10/15/22
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**Item(s):** Waste receptacle(s) inside trash can 10/15/2022  
**Problem(s):** Not provided 10/15/2022  
**Correction(s):** Provide.

10/15/2022 Waste receptacle shall be provided.  
 Carvel Ice Cream (TFE at 4060 East Tower Jack Roth Club) - No waste receptacle provided.  
 Correct as soon as possible by providing waste receptacle.

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

CORRECTED DURING ROUTINE INSPECTION - Waste receptacle was provided by Felona Lee (Centerplate).

**Entire establishment**

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)	10/15/22
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<b>Item(s):</b>	Hot food item(s)	10/15/2022
<b>Problem(s):</b>	Stored below 135 degrees F	10/15/2022
<b>Correction(s):</b>	Store above 135 degrees F.	

10/15/2022	Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.
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Carvery (4013 - East Tower Jack Roth Club) - Hot dogs and bratwursts were at 120°F in the front hot-holding drawer units located underneath POS systems.  
CORRECTED DURING ROUTINE INSPECTION - Hot dogs and bratwursts were reheated to 135°F.

Cottage Inn (1068 - East Concourse) - Hot dogs and bratwursts were between 115- 120°F (temped at 10:49 am) in the front hot-holding drawer units located underneath POS systems.

CORRECTED DURING ROUTINE INSPECTION - Hot dogs and bratwursts were reheated to 135°F.

Dearborn Sausage (1001P - East Concourse) - Chili and hot dogs/bratwursts were between 110-120°F in standing hot-holding unit that was turned off (external temperature gauge was reading 100°F).

CORRECTED DURING ROUTINE INSPECTION - Centerplate employees brought new batch of bratwursts/hot dogs from Crisler commissary kitchen that were above 135°F and out-of-temperature hot dogs/bratwursts were taken back to Crisler commissary kitchen to be discarded. Chili was reheated on flat top grill to 165°F for 15 seconds.

10/15/2022	Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.
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Distrito - Shredded cheese/lettuce, sliced tomatoes, and sour cream (located on top of the reach-in cold-holding unit) ranged between 43-45°F, which were out of temperature control.

Correct immediately by keeping potentially hazardous foods that are to be held cold at 41 degrees F or below at all times.

CORRECTED DURING ROUTINE INSPECTION - Hotel pans of shredded cheese/lettuce and sliced tomatoes were placed on ice to be held cold at 41°F or below.

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**Entire establishment**

4-601.11 Priority Foundation		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.	11/14/22	
		<b>Item(s):</b> Food-contact surface(s) <b>Problem(s):</b> Soiled <b>Correction(s):</b> Keep clean.		
10/15/2022		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) Carvery (3017 - East Tower Jack Roth Club) - Mold accumulation inside the ice machine chute. Clean interior of ice machine.  2) Distrito (1044P - East Concourse 1st Level) - Food preparation surface on the reach-in cold-holding unit was soiled with excessive food debris.  CORRECTED DURING ROUTINE INSPECTION - Food preparation surface was cleaned/sanitized using no-rise food-contact surface wipes.		
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)	10/15/22	
		<b>Item(s):</b> Handwashing sink(s) <b>Problem(s):</b> Not easily accessible <b>Correction(s):</b> Make easily accessible.		10/15/2022 10/15/2022
10/15/2022		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) Pantry (5013 - East Tower) - Hand washing sink was blocked with a large circular waste bin.  CORRECTED DURING ROUTINE INSPECTION - Large circular waste bin was moved to make the hand washing sink easily accessible.  2) Soft Pretzel Portable (East Concourse) - Hand washing sink was not accessible.  CORRECTED DURING ROUTINE INSPECTION - Hand washing sink was made easily accessible, and employees were instructed to stop all food preparation and wash hands before		

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**Entire establishment**

resuming food preparation.

6-403.11 (A) Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination. 04/01/23  
 Core (B) Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES can not occur.

**Problem(s):** Contaminates Food

**Correction(s):** Relocate to an designated area that does not contaminate items or surfaces.

10/15/2022 Employee beverages shall be stored in a designated area that prevents contamination of equipment, food, single-service items, utensils and linens.

Wolverine Classics (1012 - East Concourse) - Employee beverages without lids and straws were observed in the stand.

Correct as soon as possible by using lids on employee beverages and relocating beverages to be stored in a designated area away from equipment, food, single-service items, utensils and linens to prevent contamination.

**Pantry**

4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P) 10/15/22  
 Priority

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):** Other chemical sanitizing solution concentration(s)

10/15/2022

**Problem(s):** Does not achieve sanitization

10/15/2022

10/15/2022 A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

Pantry (5085 - East Tower) - 0 ppm of Ecolab SMARTPOWER in the sanitizing compartment at 3-compartment sink. In addition, air bubbles present in Ecolab SMARTPOWER chemical dispensing unit.

Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment. For SMARTPOWER, DDBSA concentration should be between 272 and 700 ppm and lactic acid concentration should be between 704 and 1875; use test strips to confirm and verify.

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**Pantry**

CORRECTED DURING ROUTINE INSPECTION - Additional Ecolab SMARTPOWER was added to the sanitizing compartment to achieve appropriate concentration as evidenced by the test strip, however Ecolab SMARTPOWER chemical dispensing unit needs to be serviced to remove air bubbles.

4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	04/01/23	
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**Item(s):** equipment  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

10/15/2022 Equipment shall be maintained in a state of good repair.

Pantry (5085 - East Tower) - Air bubbles present in Ecolab SMARTPOWER chemical dispensing unit at 3-compartment sink.

Correct as soon as possible by repairing Ecolab SMARTPOWER chemical dispensing unit at 3-compartment sink.

**Pizza Prep Area**

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.	04/01/23	
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**Item(s):** Hair restraint  
**Problem(s):** Not worn on head/hair  
**Correction(s):** Provide hat or hair net.

10/15/2022 Food preparation employees shall wear an approved hair restraint as stated in the food code.

Cottage Inn Pizza Production (2105 - South Concourse) - 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.

**Popcorn popper area**

3-501.13 Core		POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed: Under refrigeration, or under cool running water (<70° F), or as part of cooking process, and total accumulated time above 41° F, for thawed portions, shall not exceed 4 hours. Any thawing procedure may be used for immediate service for individual consumers order of READY-TO-EAT foods.	04/01/23	
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**Item(s):** Frozen food(s) for thawing  
**Problem(s):** Stored in water That is standing

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

**Correction(s):** Use cool, running water with enough flow to remove particles.

10/15/2022 Frozen food shall be thawed under refrigeration, under cool, running water, or as a part of the cooking process.

Hot Chocolate, Coffee, and Popcorn Room (1088 - East Concourse) - Folgers liquid concentrate was being thawed in standing water in the sanitizing compartment at 3-compartment sink.

Correct as soon as possible by thawing food using an appropriate method as stated in the food code above.

4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 04/01/23  
Core

**Item(s):** Nonfood contact surface(s)

**Problem(s):** Soiled

**Correction(s):** Keep clean.

10/15/2022 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) Hot chocolate, Coffee, and Popcorn Room (1088 - East Concourse) - Dry storage lids (used to store the popcorn kernels) and large circular fan were soiled with debris and dust accumulation. In addition, preparation table was covered in hot chocolate powder that was prepped by NPO group on Friday evening, 10/14/2022.

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.

5-205.15 A PLUMBING SYSTEM shall be: 04/01/23  
Core (A) Repaired according to LAW; (P) and (B) Maintained in good repair.

**Item(s):** Plumbing system

**Location:** Coffee Brewer(s)

**Problem(s):** Not repaired according to law

**Correction(s):** Repair according to law.

10/15/2022 The plumbing system shall be maintained in a state of good repair.

Hot Chocolate, Coffee, and Popcorn Room (1088 - East Concourse) - Observed leak underneath coffee machine(s).

Correct by repairing leak underneath coffee machine(s).

**Closing Comments:**

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Routine inspection conducted during University of Michigan football game vs. Pennsylvania State University.

All priority/priority foundation items shall be addressed/corrected as soon as possible, which will be reinspected upon follow up. All core items 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.