

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.

Yost Ice Arena (Centerplate)

SFE 5081 073089 11/18/2022 5:00:00 PM

Yost Ice Arena

Last Routine: 12/03/2021

1116 S. State St.

ZIP CODE NOT FOUND

Person In Charge (PIC): Felona Lee & John Fischer

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 11/18/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

5-205.11	Chronic	(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)	11/18/22
		(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	

Item(s):	Handwashing sink(s)	11/18/2022
Problem(s):	Not easily accessible	11/18/2022
Correction(s):	Make easily accessible.	

11/18/2022 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) Y-502 - Large, empty cardboard box was stored on the floor in front of the hand washing sink.
- 2) Y-517 - Both hand washing sinks were blocked with the large, yellow popcorn bin.
- 3) Alumni Lounge (3103) - Large speed rack and cambro were stored in front of the 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 DURING ROUTINE INSPECTION - The above mentioned hand washing sinks were made easily accessible to encourage and promote hand washing.

6-403.11	(A) Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located	11/01/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

Core		<p>so that FOOD, EQUIPMENT, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination. (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.</p> <p>Correction(s): Relocate to an designated area that does not contaminate items or surfaces.</p>		
11/18/2022		<p>Employee food and beverages shall be stored in a designated area that prevents contamination of equipment, food, single-service items, utensils and linens.</p> <p>Observed employee food and beverages (without a lid and straw) in concession stand Y-502 and Nacho Cantina.</p> <p>Correct as soon as possible by using lids and straws on employee beverages and relocating food/beverages to be stored in a designated area away from equipment, food, single-service items, utensils and linens to prevent contamination.</p>		

Yost Y511

7-201.11 Priority		<p>POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by:</p> <p>(A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and (B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and sanitizers that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE and SINGLE-USE ARTICLES. (P)</p>	12/17/22	
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Item(s): Poisonous/toxic material(s)
Problem(s): Stored over/with Three compartment sink
Correction(s): Provide adequate separation to prevent contamination.

11/18/2022		<p>Chemicals shall not be stored near, with, or over foods, single-service items, clean equipment, linens, and utensils.</p> <p>Commissary Kitchen (Y-511) - Ecolab SMARTPOWER bulk chemical jug is stored on the clean end at the 3-compartment sink, which can potentially contaminate clean equipment and utensils.</p> <p>Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment.</p>		
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3-501.17 Priority Foundation		<p>(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</p>	11/18/22	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Yost Y511

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)

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)

11/18/2022

Problem(s): Without date of consumption marking

11/18/2022

Correction(s): Provide proper date marks as stated above.

11/18/2022 Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than seven days from preparation.

Commissary Kitchen (Y-511) - Observed no visible date marks on salads and sandwich wraps (that are held greater than 24 hours) inside the walk-in cooler. According to PIC, salads and sandwich wraps were prepared on 11/17/2022 and have a two-day shelf life (see attached photos).

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 seven days from preparation date. Any remaining food at the end of seven days must be discarded.

CORRECTED DURING ROUTINE INSPECTION - PIC properly date-marked the salads and sandwich wraps (located inside the Y-511 commissary kitchen walk-in cooler) that are held for greater than 24 hours with consumption/discard date no greater than seven days from preparation date.

3-602.11 (A) FOOD PACKAGED in a FOOD ESTABLISHMENT, shall be labeled as specified in 12/17/22
 Priority Foundation LAW.

(B) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient. (Pf)

(C) Bulk FOOD that is available for CONSUMER self-dispensing shall be prominently labeled with the following information in plain view of the CONSUMER:

- (1) the manufacturer's or processor's label that was provided with the FOOD; or
- (2) A card, sign, or other method of notification that includes the information required by law.

Item(s): Packaged food label(s)

Location: Walk-in cooler

Problem(s): Do not include List of ingredients

Correction(s): Provide.

11/18/2022 Food packaging shall list all ingredients contained in the food, especially if it contains one of the eight major allergens.

Commissary Kitchen (Y-511) - Sandwich wraps (located inside the walk-in cooler) are missing ingredients list on their packaging (see attached photos).

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Yost Y511

Correct immediately by providing ingredient labels, including any of the eight major allergens, on all packaged foods.

4-302.14 Priority Foundation		A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)	12/17/22	
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Item(s): Sanitizer test kit
Problem(s): Not provided At hand sink
Correction(s): Provide.

11/18/2022		Sanitizing test strips shall be provided.		
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Commissary Kitchen (Y-511) - Observed no Ecolab SMARTPOWER test strips.

Correct immediately by providing Ecolab SMARTPOWER test strips to ensure proper concentration when using it in red pails to sanitize food-contact surfaces of equipment and nonfood-contact surfaces of equipment. Use test strips regularly to ensure proper concentrations are achieved, and keep test strips in an area that safeguards them from water damage. As a rule of thumb, sanitizer in buckets and sanitizing compartment of 3-compartment sink must be replaced every four hours (at a minimum) when in continuous use.

5-202.12 Priority Foundation		(A) A handwashing sink shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. (Pf)	12/17/22	
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(B) A steam mixing valve may not be used at a handwashing sink.
 (C) A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.
 (D) An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.

Item(s): Handwashing facility back
Location: hand wash sink(s)
Problem(s): Lack of hot water
Correction(s): Provide hot water.

11/18/2022		Hand washing sinks shall provide hot water of at least 100 degrees F.		
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Commissary Kitchen (Y-511) - Observed no hot water at the back hand washing sink (located across from the 3-compartment sink).

Correct immediately by providing hot water of at least 100 degrees F to the above hand washing sink.

7-102.11 Priority Foundation		Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)	12/17/22	
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Item(s): Working containers-toxics sanitizer

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Yost Y511**Problem(s):** Not labeled as to content**Correction(s):** Label all containers as to content.

11/18/2022 Chemicals shall be properly identified, labeled and used in accordance with the manufacturer's instructions.

Commissary Kitchen (Y-511) - Chemical signage at the 3-compartment sink indicates that the hard surface sanitizer in use is Ecolab's Oasis 146 multi-quat sanitizer, however the actual sanitizing product in use is Ecolab's SMARTPOWER lactic acid/DDBSA-based sanitizer/cleaner. Per HazCom protocols and the Food Code, chemicals used in the kitchen should match posted instructions, signs, labels, SDS sheets, etc.

Correct immediately by updating the signage at the 3-compartment to indicate that Ecolab SMARTPOWER is being used.

5-205.15
Core

A PLUMBING SYSTEM shall be:
(A) Repaired according to LAW; (P) and
(B) Maintained in good repair.

11/01/23

Item(s): Plumbing system water line(s)**Location:** hand wash sink(s)**Problem(s):** Not maintained**Correction(s):** Maintain in good repair

11/18/2022 The plumbing system shall be maintained in a state of good repair.

Commissary Kitchen (Y-511) - Observed low water pressure at the back hand washing sink (located across from the 3-compartment sink).

Correct as soon as possible by repairing the above hand washing sink to provide adequate water pressure to encourage/promote hand washing.

6-301.14
Core

A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

11/01/23

Item(s): Handwashing signage**Location:** hand wash sink(s)**Problem(s):** Not provided At hand sink**Correction(s):** Provide

11/18/2022 Each hand washing sink shall be provided with a procedural sign reminding employees how to appropriately and effectively wash their hands.

Commissary Kitchen (Y-511) - Observed no hand washing procedural sign at the front hand washing sink.

Correct as soon as possible by providing a hand washing procedural sign to the above hand washing sink to encourage/promote employee hand washing.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Yost Y511

6-501.14 Core		(A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. (B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.	11/01/23	
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Item(s): Ventilation system exhaust air ducts**Location:** Ventilation hood system**Problem(s):** Not clean**Correction(s):** Keep clean

11/18/2022		Filters and their associated ventilation system(s) shall be cleaned to be free from any grease accumulation, dust, dirt, and other contaminants.		
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Commissary Kitchen (Y-511) - Observed grease accumulation in the ventilation hood system.

Correct as soon as possible by replacing routinely cleaning ventilation system(s) and any soiled filters to be free from any grease accumulation, dust, dirt and any other contaminants.

Yost Y522

4-302.12 Priority Foundation		(A) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Chapter 3. (Pf) (B) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets. (Pf)	12/17/22	
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Item(s): Food thermometer(s) probe**Problem(s):** Not provided At hand sink**Correction(s):** Provide.

11/18/2022		Probed food thermometer must be provided and readily available to ensure proper cooking temperatures.		
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Y-522 - Observed no probed food thermometer present in the concession stand.

Correct immediately by providing probed food thermometer and having it readily available for use. In addition, probed food thermometer shall be used routinely to monitor safe food temperatures.

Closing Comments:

Routine inspection conducted by Nonda Mihas, David Peters, and Neil Kalakay at the men's ice hockey game versus the University of Minnesota.

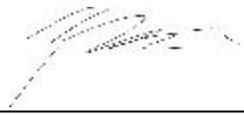
Keep up-to-date with HACCP temperature logs and provide alcohol wipes for food thermometer probes.

Priority/priority foundation items shall be addressed/corrected immediately, which will be reinspected upon follow up. Core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

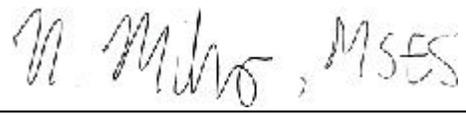
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UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <http://ehs.umich.edu/campus-life-safety/food-safety/inspections/>

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.