

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.

Crisler Center (Centerplate)

SFE 5081 073091 1/4/2023 5:30:00 PM

Crisler Center

Last Routine: 01/26/2022

333 E. Stadium Blvd

Ann Arbor, MI 48109

Person In Charge (PIC): 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 01/04/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

C-101

6-403.11 Core	(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. (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.	03/01/24
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Item(s): Break area(s) for employee drinking

Problem(s): Contaminates Equipment

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

1/4/2023	Employee food and beverages shall be stored in a designated area that prevents contamination of equipment, food, single-service items, utensils and linens.	
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C-101: Observed open employee beverages without a lid on top of the paper towel dispenser (see attached photo), which were discarded at the time of the routine inspection. Employee was educated to use a lid and straw for beverages and to consume food/drinks in a designated area that does not contaminate any food, single-service items, utensils and linens, which they understood.

C-132

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	03/01/24
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Item(s): equipment

Problem(s): In poor repair

Correction(s): Repair/replace.

1/4/2023	Equipment shall be maintained in a state of good repair.	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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C-132

Observed the following equipment items in need of repair:

C-132: Quaternary ammonia sanitizing dispenser needs new battery. In the meantime, establishment is hand pouring quaternary ammonia sanitizer in sanitizing compartment at 3-compartment sink and in red sanitizing buckets to achieve proper concentration for sanitization of hard surfaces.

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

Carvel Ice Cream

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)	02/03/23
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Item(s): Working containers-toxics
Problem(s): Not labeled as to content
Correction(s): Label all containers as to content.

1/4/2023	Working containers used for storing poisonous or toxic materials taken from bulk shall be clearly and individually identified with the common name of the material.
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Observed two reused food containers filled with powdered chlorine sanitizer without any labeling of the chemicals common name.

Correct immediately by labeling all chemical bottles with common name (e.g. cleaner, sanitizer, degreaser, etc.)

Commissary Kitchen

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) (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.	02/03/23
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Item(s): Handwashing facility
Location: hand wash sink(s)
Problem(s): Lack of hot water
Correction(s): Provide hot water.

1/4/2023	Hand washing sinks shall provide hot water of at least 100 degrees F.
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Commissary Kitchen - Observed no hot water on hot water line at the hand washing sink (located to the right of the employee office).

Correct immediately by providing hot water of at least 100 degrees F at the hand washing sink (located to the right of the employee office) in order to encourage employee hand washing.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Crisler Center - Stand 3621

7-201.11 Priority		POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by: (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)		01/04/23
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Item(s): Poisonous/toxic material(s) 01/04/2023
Problem(s): Stored over/with Food 01/04/2023
Correction(s): Store toxics below and away from all other items.

1/4/2023		Chemicals shall not be stored near, with, or over foods, single-service items, clean equipment, linens, and utensils. Cottage Inn Pizza (3621) - No rinse hard surface sanitizing wipes were stored next to salt packets (see attached photo). Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment. CORRECTED DURING ROUTINE INSPECTION - Felona Lee (Centerplate) moved no rinse food-contact surface sanitizing wipes to be stored below and away from all foods, clean equipment, single-service items, utensils, and linens.		
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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)		01/04/23
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Item(s): Handwashing sink(s) 01/04/2023
Location: hand wash sink(s) 01/04/2023
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.

1/4/2023		A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. Cottage Inn Pizza (3621) - Hand washing sink was blocked and not easily accessible due to large yellow popcorn bin stored in front of the hand washing sink. CORRECTED DURING ROUTINE INSPECTION - Large yellow popcorn bin was moved to make the above hand washing sink easily accessible.		
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Crisler Center - Stand 3770

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Crisler Center - Stand 3770

4-501.14 Core	Chronic	A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards shall be cleaned as required.	03/01/24	
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Item(s): Warewashing equipment
Location: 3-compartment sink
Problem(s): Not cleaned Before use
Correction(s): Clean as specified above.

1/4/2023		3-compartment sink basins and drainboards that are used for washing/rinsing/sanitizing/drying equipment and utensils shall be cleaned before use.		
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Flock (3370) - Observed food debris and soiled wiping cloths in sanitizing basin and drainboard at the 3-compartment sink.

Correct as soon as possible by cleaning 3-compartment sink basins and drainboards before use.

Crisler Center Club Kitchen

5-205.15 Core		A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; (P) and (B) Maintained in good repair.	03/01/24	
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Item(s): Plumbing system water line(s)
Problem(s): Not maintained
Correction(s): Maintain in good repair

1/4/2023		The plumbing system shall be maintained in a state of good repair.		
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Crisler Center Club Kitchen - Observed low water pressure on both hot and cold water lines where sprayer hose is attached above the rinse sink (located next to the dish machine).

Commissary Kitchen - Observed low water pressure on hot water line at the hand washing sink (located near the storage room). According to PIC, service repair has been placed.

Correct as soon as possible by repairing hot and cold water lines to provide adequate water pressure in order to facilitate proper hand and ware washing.

Entire establishment

6-305.11 Core		(A) Dressing rooms or dressing areas shall be designated if EMPLOYEES routinely change their clothes in the establishment. (B) Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.	03/01/24	
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Item(s): Locker(s)/designated storage area(s)
Problem(s): Not provided

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

Correction(s): Provide.

1/4/2023 Designated area within the facility shall be dedicated/provided and used for the storage of employee's personal belongings to prevent contamination of foods, clean equipment, single-service items, utensils, and linens.

Observed personal belongings (e.g. sweatshirts, coats/jackets, etc.) that were stored adjacent to clean equipment and single-service items on shelving units (see attached photos), which could potentially contaminate those items, in several concession stands (e.g. Flock - 3770, Cottage Inn Pizza - 3621). Angela Mercer (Centerplate) stated that she will be installing hooks to hand personal clothing items in concession stands that do not already have them.

Correct as soon as possible by storing employee's personal belongings in a designated area away from all foods, clean equipment, single-service items, utensils, and linens.

Sticky Stuff

4-702.11 UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED 01/04/23
Priority before use after cleaning. (P)

Item(s): Clean utensil(s) and food-contact surface(s) 01/04/2023

Problem(s): Not sanitized 01/04/2023

Correction(s): Equipment/utensils must be sanitized after cleaning.

1/4/2023 Utensils and food-contact surfaces of equipment must be sanitized after going through wash and rinse steps before use.

Observed no sanitizer in the Sticky Stuff Stand.

Correct immediately by providing an approved sanitizer of your choice and sanitizing utensils and food-contact surfaces of equipment after going through wash and rinse steps before use.

CORRECTED AT TIME OF INSPECTION: PIC obtained surface sanitizer wipes from the warehouse and made them available in the stand.

Closing Comments:

Routine inspection conducted by Nonda Mihas, David Peters, and Neil Kalakay at men's basketball game versus Pennsylvania State University.

Ecolab Sink & Surface Cleaner Sanitizer container was found hooked up to chemical dispensing unit at the 3-compartment sink in Flock (3770), however signage and test strips were for Ecolab Oasis 146 Multi-Quat Sanitizer. Angela Mercer (Centerplate) stated that Ecolab Sink & Surface Cleaner container would be swapped out for Ecolab Oasis 146 Multi-Quat Sanitizer, which is normally used in the facility.

Follow up will be conducted to address priority foundation item 5-202.12. 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/>

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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.