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)  
Crisler Center  
333 E. Stadium Blvd.  
Ann Arbor, MI 48109  
Person In Charge (PIC): John Fischer  
Establishment Phone:  

<table>
<thead>
<tr>
<th>Inspection Type:</th>
<th>Follow Up Critical</th>
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</thead>
</table>

**Corrected**

**4-702.11**  
Sticky Stuff  
Sticky Stuff  

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Item(s):</strong> Clean utensil(s) and food-contact surface(s)</td>
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<tr>
<td><strong>Problem(s):</strong> Not sanitized</td>
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<tr>
<td><strong>Correction(s):</strong> Equipment/utensils must be sanitized after cleaning.</td>
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<td><strong>Inspection Date:</strong> 01/04/2023</td>
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**7-201.11**  
Crisler Center -  
Crisler Center -  

<table>
<thead>
<tr>
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<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Item(s):</strong> Poisonous/toxic material(s)</td>
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<td><strong>Problem(s):</strong> Stored over/with Food</td>
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<tr>
<td><strong>Correction(s):</strong> Store toxics below and away from all other items.</td>
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<td><strong>Inspection Date:</strong> 01/04/2023</td>
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**Follow Up Critical**

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.

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.

5-202.12
Commissary Kitchen

(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.

Item(s): Handwashing facility 02/08/23
Location: hand wash sink(s) 02/08/23
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.

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.

2/8/2023
CORRECTED - Hand washing sink (located to the right of the employee office) now has hot water of at least 100 degrees F.

5-205.11
Crisler Center - 3621

(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)

Item(s): Handwashing sink(s) 02/04/23
Location: hand wash sink(s) 01/04/23
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.
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.

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.)

2/8/2023
CORRECTED - Chlorine sanitizer containers were appropriately labeled upon follow up.

Closing Comments:
All priority/priority foundation items have been addressed/corrected. Remaining core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.