

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 2/8/2023 05:00 pm

Crisler Center

333 E. Stadium Blvd.

Ann Arbor, MI 48109

Person In Charge (PIC): John Fischer

Establishment Phone:

INSPECTION TYPE:

Follow Up Critical

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

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

7-201.11 Crisler Center - Crisler Center - 5		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	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.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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		(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)	01/14/23	02/08/23
Commissary Kit		(B) A steam mixing valve may not be used at a handwashing sink.		
Commissary Kit		(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	02/08/2023
Location:	hand wash sink(s)	02/08/2023
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		(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)	01/14/23	01/04/23
Crisler Center -		(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)		
Crisler Center -				

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.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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7-102.11		Working containers used for storing POISONOUS OR TOXIC MATERIALS such as Carvel Ice Cream cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)	02/03/23	02/08/23
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Item(s): Working containers-toxics
Problem(s): Not labeled as to content
Correction(s): Label all containers as to content.

02/08/2023
02/08/2023

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.

Person in charge (Name and Title)



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

Inspected By (Name and Title)



Nonda Mihas