

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 (UM Hockey Stand)
Yost Ice Arena
1116 S. State St.
ZIP CODE NOT FOUND
Person In Charge (PIC): Joe Martin

SFE 5081 050978 3/25/2023 2:00:00 PM
Last Routine: 1/13/2023

Establishment Phone: (734) 647-7764

INSPECTION TYPE:
Routine Inspection

Manager Certified	No
License Posted	Yes
Antichoking Poster	No
CO2 Tanks Secured	Yes

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by David Peters, a representative from University of Michigan, on 3/25/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Concession stand

4-702.11 Priority	UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. (P)	03/25/23
	Item(s): Clean utensil(s) and food-contact surface(s)	3/25/2023
	Problem(s): Not sanitized	3/25/2023
	Correction(s): Equipment/utensils must be sanitized after cleaning.	
3/25/2023	There was no readily available and in-use food contact sanitizing solution to sanitize surfaces, counters, etc prior to opening for operation. An unused green detergent pail was used to set up a quat solution mixed to 150-400 PPM from the sanitize compartment of the 3-compartment sink and the PIC proceeded to sanitize all work surfaces in the service area of the concession stand. Corrected.	
	Surfaces that have been previously cleaned shall be sanitized prior to each time the concession stand is opened for operation.	
	Note: It is preferred that a designated RED sani pail be acquired and used to hold the sanitizing solution and/or no-rinse food contact surface sanitizing wipes be purchased for wiping surfaces before, during, and after food service operations.	
4-501.17 Priority Foundation	Warewashing water shall contain cleaning solution(s) and must be used according to manufacturer's label instructions. (Pf)	03/25/23
	Item(s): Cleaning agents for warewashing detergent	3/25/2023 3/25/2023
3/25/2023	There was no readily available and in-use detergent solution to clean surfaces prior to the concession stand opening for operation. A green detergent pail was found and filled with a detergent solution from the wash sink of the 3-compartment sink. Surfaces shall be cleaned prior to opening the stand for food service operations. The PIC proceeded to wash all counter surfaces in the service area prior to opening. Corrected.	

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

Surfaces should be cleaned and sanitized prior to, and after, each time the concession stand is opened for food serving operations.

4-101.19 Core		NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material.	06/23/23	
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Problem(s): Used as food-contact surface

Correction(s): Discontinue use.

3/25/2023		Observed a cardboard box used to hold popcorn popping supplies (popcorn, oil, popcorn seasoning) in an oil-saturated cardboard box next to the popcorn machine. Replace the cardboard box with a plastic tub or similar container that is non-absorbent, durable and is able to withstand washing and sanitizing when needed.		
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4-602.11 Core		<p>(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned:</p> <p>(1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P)</p> <p>(2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P)</p> <p>(3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P)</p> <p>(4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and</p> <p>(5) At any time during the operation when contamination may have occurred. (P)</p> <p>(B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board.</p> <p>(C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P)</p> <p>(D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned:</p> <p>(1) At any time when contamination may have occurred;</p> <p>(2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;</p> <p>(3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and</p> <p>(4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT:</p> <p>(a) At a frequency specified by the manufacturer, or</p> <p>(b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.</p>	03/25/23	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Concession stand

		<p>Item(s): Food-contact surface(s) used for nonpotentially hazardous food(s)</p> <p>Problem(s): Not cleaned Before use</p> <p>Correction(s): Clean as specified above.</p>		3/25/2023
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3/25/2023		<p>Surfaces of utensils and equipment contacting food that is not potentially hazardous (time/temperature control for safety food) shall be cleaned at any time when contamination may have occurred.</p>		
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Observed the blue plastic scoop used for popcorn visibly soiled with orange powdery residues from the seasoning salt used to flavor the popcorn prior to the concession stand opening. The scoop shall be washed, rinsed and sanitized at the 3-compartment warewashing sink after each use/event/game. The PIC washed, rinsed, and sanitized the scoop at the time of the inspection. Corrected.

6-501.114 Core		<p>The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional, no longer used and free of litter.</p>		06/23/23
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Item(s): Unnecessary item(s)
Problem(s): Not removed from facility
Correction(s): Remove from facility/premises.

3/25/2023		<p>Observed items not pertaining to the operation of the concession stand in various locations, for example:</p>		
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1. An unused phone in a storage cabinet between the 3-compartment sink and ice machine in the back area of the stand.
2. A plastic panel from a piece of food equipment(?) half-buried in the ice machine storage bin (removed at the time of inspection).
3. Various utensils and other small items laying around the front and back areas of the stand that are used by Centerplate/Sodexo when the stand is operated for U-M hockey games.
4. The sometimes it works/sometimes it doesn't work frozen icee machine.
5. Any other clutter, broken equipment or other items not pertaining to concessions operations.

Remove or throw away items not pertaining to the concession stand operations when run either by Athletics and/or Centerplate/Sodexo.

Closing Comments:

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)




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

David Peters