

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.

Michigan Stadium (Centerplate)

SFE 5081 073090 4/1/2023 12:00:00 PM

Michigan Stadium

Last Routine: 10/15/2022

1201 S. Main St.

Ann Arbor, MI 48104

Person In Charge (PIC): Angela Mercer

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 04/01/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Commissary Kitchen

4-501.112 In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as 04/13/23
Priority Foundation it enters the manifold may not be more than 194 F, or less than 165 F for stationary
rack machines or 180 F for all other machines to assure proper sanitizing of utensils.
(Pf)

Item(s): Dish machine final rinse temperature

Problem(s): Less than 180 degrees F

Correction(s): Repair to provide temperature stated above.

4/1/2023 In a mechanical operation, the water temperature of the final rinse may not be less than 180 F.

Observed dish machine has final rinse cycle temperature less than 180 degrees F.

Correct immediately by repairing dish machine to have final rinse cycle temperature of at least 180 F. In the meantime, all dishes and utensils may be ran through the dish machine, but will have to go through a sanitizing step after therefore utilize the sanitizing compartment of the 3-compartment sink.

Concession stand

4-501.114 **Chronic** A chemical SANITIZER used in a SANITIZING solution for a manual or 04/01/23
Priority mechanical operation shall meet these limits or as otherwise approved: (P)

Chlorine	ppm	pH<10	pH<8
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25	120 F	120 F	
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50	100 F	75 F	
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100	55 F	55 F	
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Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
Concession stand				
		Item(s): Other chemical sanitizing solution concentration(s)		04/01/2023
		Problem(s): Not used according to manufacturer's label instructions		04/01/2023
		Correction(s): Use according to manufacturer label directions.		
4/1/2023		A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization. The Jack Roth 3rd floor kitchen sanitizer compartment of the 3 compartment sink was observed at 0ppm Ecolab SMARTPOWER lactic acid sanitizer. The chemical dispenser pumped appeared to not be primed properly. CORRECTED AT TIME OF ROUTINE INSPECTION: After adjusting and priming the dispenser, the sink was filled with sanitizer at the proper concentration. For SMARTPOWER, DDBSA concentration should be between 272 and 700 ppm and lactic acid concentration should be between 704 and 1875; use test strips to confirm and verify.		
3-305.11		FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor, unless otherwise approved.		04/01/23
Core		Item(s): Food item(s) in storage Problem(s): Exposed to dust, splash, or other contaminates Not covered Correction(s): Store in protected manner.		04/01/2023 04/01/2023
4/1/2023		Keep foods safe from splash, debris, and other potential sources of contamination. Stand 1088 - Observed large yellow popcorn bin without lid. Correct as soon as possible by covering popcorn bin with lid while not in use to protect foods from splash, debris, and other potential sources of contamination		
6-305.11		(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.		04/01/23
Core				04/01/2023 04/01/2023
4/1/2023		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. Stand 1012 - Observed personal belongings (e.g. sweatshirts, coats/jackets, bags/purses etc.) that were stored commingled on shelving unit with single-service items. 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. CORRECTED DURING ROUTINE INSPECTION - Personal belongs were moved to an area		

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

away from all foods, clean equipment, single-service items, utensils, and linens.

Entire establishment

5-205.11 Priority Foundation	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) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)		04/01/23
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Item(s): Handwashing sink(s) 04/01/2023
Problem(s): Not easily accessible 04/01/2023
Correction(s): Make easily accessible.

4/1/2023	A hand washing station shall be kept clean, used only for hand washing and kept accessible at all times. Temporary hand washing stations at Hail! Hail! Burger and Nacho Cantina on the main outer east concourse were not easily accessible. Correct immediately by making temporary hand washing stations easily accessible. CORRECTED DURING ROUTINE INSPECTION - Both hand washing stations were rearranged to make them easily accessible.		
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4-501.11 Core	Chronic	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.		10/01/23
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Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

4/1/2023	Equipment shall be maintained in a state of good repair. Observed the following equipment items in need of repair: 1) Stand 1012 - Sanitizing compartment at 3-compartment has small drainage leak when in the lock position, therefore slowly loses water when filled. 2) Commissary Kitchen - Dish machine is not achieving proper sanitization (see 4-501.112 for more details). 3) Stand 1088 - Electrical outlet was tripped, which caused standing one-door reach-in cold-holding unit and hot-holding unit to shut off. Electrical outlet was reset during the routine inspection and both cold/hot-holding units were fully operational. Correct as soon as possible by repairing the above equipment items throughout the facility.		
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6-501.12 Core		(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount		10/01/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures

Problem(s): Not clean

Correction(s): Keep clean

4/1/2023 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the popcorn/hot chocolate room:

1) Service sink is soiled with multiple utensils and miscellaneous items (see attached photo). Felona Lee stated that these items are not currently in use since new hot chocolate process does not require premixing.

2) Large coffee spill on the floor near coffee dispensing machines (see attached photo).

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

4/1/2023 Observed the following areas in need of cleaning throughout the commissary kitchen:

1) The floors and walls on the back cook line under the reach in coolers has an accumulation of dirt and debris.

2) Various items such as bags of buns and other debris observed on the floor of the walk in freezer.

Correct as soon as possible by cleaning the above mentioned physical facilities and maintaining clean to sight and touch at all times.

Hot Chocolate & Popcorn Room

4-602.11 Priority	(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: (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) (2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P) (3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P) (4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and (5) At any time during the operation when contamination may have occurred. (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. (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) (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	10/01/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Hot Chocolate & Popcorn Room

HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned:

- (1) At any time when contamination may have occurred;
- (2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;
- (3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and
- (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:
 - (a) At a frequency specified by the manufacturer, or
 - (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

Item(s): Food-contact surface(s) used for nonpotentially hazardous food(s)

Problem(s): Not cleaned

Correction(s): Clean as required above.

4/1/2023 Equipment contacting food that is not potentially hazardous shall be cleaned at a frequency necessary to prevent accumulation of debris, dust, and other potential sources of contamination.

Stand 1088 (Popcorn/Storage Area) Observed interior cavities of several cambro drink dispensers that were soiled with popcorn kernels and other debris/dust.

Correct as soon as possible by cleaning at a frequency necessary to prevent accumulation of debris, dust, and other potential sources of contamination.

Portable Stand

6-301.12 Priority Foundation	Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:	04/01/23
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- (A) Individual, disposable towels; (Pf)
- (B) A continuous towel system that supplies the user with a clean towel;(Pf) or
- (C) A heated-air hand drying device.(Pf)
- (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)

Item(s): Sanitary hand drying provisions disposable, paper towels

04/01/2023
04/01/2023

Problem(s): Not provided At hand sink

Correction(s): Provide.

4/1/2023 Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.

Nacho Cantina Portable (main outer east concourse) - No paper towels at temporary hand washing station.

Correct immediately by supplying paper towels to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying. In addition, paper towels must be conveniently located for employees to dry hands.

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

CORRECTED DURING ROUTINE INSPECTION - Angela Mercer obtained paper towels for temporary hand washing station.

3-302.12 Core		Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.		04/01/23
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	Item(s): Food item(s)		04/01/2023
	Problem(s): Not identified		04/01/2023
	Correction(s): Label containers with common name.		

4/1/2023		Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.		
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Hail! Hail Burger Portable (main outer east concourse) - Observed bottle with water, which is used for the flat top grill, was unlabeled.

Ensure that all containers used for food storage are labeled clearly with common name.

CORRECTED DURING ROUTINE INSPECTION - Bottle with water was labeled.

Closing Comments:

Routine inspection by Nonda Mihas and Neil Kalakay at spring football game.

Cottage Inn portable on main outer east concourse did not have catch bucket for graywater at temporary hand washing station and hard surface sanitizing wipes, which were obtained by Angela Mercer during the routine inspection.

All priority/priority foundation items shall be addressed/corrected immediately, which will be followed up on within 10 days. 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/>

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.