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)  
Michigan Stadium  
1201 S. Main St.  
Ann Arbor, MI 48104

Person In Charge (PIC): Angela Mercer  
Establishment Phone: 

| INSPECTION TYPE: | Follow Up Critical |

<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>4-501.114</td>
<td></td>
<td>A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)</td>
<td>04/01/23</td>
<td>04/01/23</td>
</tr>
<tr>
<td>Concession stand</td>
<td></td>
<td>Chlorine ppm pH&lt;10 pH&lt;8</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>25</td>
<td>120 F 120 F</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>50</td>
<td>100 F 75 F</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>100</td>
<td>55 F 55 F</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Problem(s):** Not used according to manufacturer's label instructions  
**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.

4-501.112  
Commissary Kit  
Commissary Kit  

**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 run through the dish machine, but will have to go through a sanitizing step after therefore utilize the sanitizing compartment of the 3-compartment sink.

4/10/2023

CORRECTED - Final rinse temperature is 180 degrees F as evidenced by heat sensitive tape. Chris Carr (Centerplate) has also followed up with Tim Mendenhall, Ecolab (see attached email).

5-205.11
Entire establishment

(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)
Problem(s): Not easily accessible
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.

6-301.12
Portable Stand

Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; (Pf)

(B) A continuous towel system that supplies the user with a clean towel;(Pf)

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

Closing Comments:
Follow up for priority item 4-602.11 will be completed at the next routine inspection when the hot chocolate/popcorn room (1088) is next in use.

Person in charge (Name and Title)

Inspected By (Name and Title)

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

Nonda Mihas