

## 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.

**Ray Fisher Stadium (Centerplate)**  
Ray Fisher Stadium  
1114 S. State St.

**SFE 5081 060576 4/11/2023 3:00:00 PM**  
**Last Routine: 5/6/2022**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Michael Pirlot**

**Establishment Phone: (734) 615-5507**

**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 4/11/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**3rd Base Concession Stand**

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	04/11/23
	(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.	
	(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.	

<b>Item(s):</b>	Food-contact surface(s) Utensil(s)	4/11/2023
<b>Problem(s):</b>	Soiled	4/11/2023
<b>Correction(s):</b>	Keep clean.	

4/11/2023	Food-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.
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3rd Base Concession Stand (Wolverine Classics) - Hot chocolate scoop was soiled with food debris.

Correct immediately by cleaning the above food-contact surfaces of equipment to sight and touch and maintaining them clean at all times.

**CORRECTED DURING ROUTINE INSPECTION** - Scoop was taken to 3-compartment sink at Yost Arena commissary kitchen to be washed, rinsed, and sanitized.

**Entire establishment**

5-205.15	A PLUMBING SYSTEM shall be:	04/21/23
Priority	(A) Repaired according to LAW; (P) and (B) Maintained in good repair.	

<b>Item(s):</b>	Plumbing system water line(s)
<b>Problem(s):</b>	Not repaired according to law

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Entire establishment**

**Correction(s):** Repair according to law.

4/11/2023 The plumbing system shall be maintained in a state of good repair.

Observed no running water in concession stands throughout the facility. Concession stands are using temporary hand washing stations and wash/rinse/sanitize procedures are executed at Yost Arena.

Correct immediately by providing cold and hot water to plumbing fixtures throughout the facility.

**Closing Comments:**

Routine inspection conducted at men's baseball game vs. Butler University.

Priority item 5-205.15 shall be addressed/corrected immediately, which will be reinspected upon follow within 10 days. I am following up with Kris Barnes (Athletics Facilities Manager) regarding item 5-205.15.

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.