

## 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.

**South Competition & Performance Center**  
**SCPC**  
**2500 S. State St.**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Felona Lee**

**SFE 5081 222057 4/13/2023 5:00:00 PM**  
**Last Routine: 04/08/2022**

**Establishment Phone: (734) 763-1122**

**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 04/13/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Concession stand

4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	10/01/23
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**Item(s):** Nonfood contact surface(s)  
**Location:** 2-door freezer unit(s)  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

4/13/2023	Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.	
	Observed 2-door freezer is soiled with sticky residue, including along door, gaskets, and interior surfaces.	
	Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.	

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.	04/13/23
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**Item(s):** Locker(s)/designated storage area(s) 04/13/2023  
**Problem(s):** Not provided 04/13/2023  
**Correction(s):** Provide.

4/13/2023	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.	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Concession stand**

Observed personal belongings (e.g. sweatshirts, coats/jackets, etc.) that were stored on top of bottled beverages (located underneath preparation table in the back kitchen area).

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 belongings were moved to be stored away from all foods, clean equipment, single-service items, utensils, and linens.

**Closing Comments:**

Core item 4-602.13 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.