

## 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)**

**SFE 5081 060576 4/19/2023 03:00 pm**

**Ray Fisher Stadium**

**1114 S. State St.**

**ZIP CODE NOT FOUND**

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

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

**INSPECTION TYPE:**

Follow Up Critical

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
--------------------	--------	---	------------	-----------

**Corrected**

5-205.15		A PLUMBING SYSTEM shall be: Entire establishm (A) Repaired according to LAW; (P) and Entire establishm (B) Maintained in good repair.	04/11/23	04/19/23
----------	--	---	----------	----------

		<p><b>Item(s):</b> Plumbing system water line(s)</p> <p><b>Problem(s):</b> Not repaired according to law</p> <p><b>Correction(s):</b> Repair according to law.</p>		<p>04/19/2023</p> <p>04/19/2023</p>
--	--	--	--	-------------------------------------

4/11/2023		<p>The plumbing system shall be maintained in a state of good repair.</p> <p>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.</p> <p>Correct immediately by providing cold and hot water to plumbing fixtures throughout the facility.</p>		
-----------	--	--	--	--

4/19/2023		CORRECTED - Concession stands throughout the stadium have running cold and hot water, specifically at hand washing sinks.		
-----------	--	---	--	--

4-601.11		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	04/21/23	04/11/23
3rd Base Conces		(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.		
3rd Base Conces		(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.		

		<p><b>Item(s):</b> Food-contact surface(s) Utensil(s)</p> <p><b>Problem(s):</b> Soiled</p> <p><b>Correction(s):</b> Keep clean.</p>		<p>04/11/2023</p> <p>04/11/2023</p>
--	--	---	--	-------------------------------------

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

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
------------------------	--------	---	------------	-----------

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.

**Closing Comments:**

Priority item 5-205.15 has been addressed/corrected.

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihos