

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 9/23/2023 8:00:00 AM

Michigan Stadium

Last Routine: 04/01/2023

1201 S. Main St.

ZIP CODE NOT FOUND

Person In Charge (PIC): Angela Mercer

Establishment Phone:

INSPECTION TYPE:

Manager Certified Yes

Routine Inspection

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 09/23/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Commissary Kitchen

3-501.17	(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf)	09/23/23
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(B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): In house prepared ready-to-eat potentially hazardous food(s) 09/23/2023

Location: Walk-in cooler 09/23/2023

Problem(s): Improperly date marked

Correction(s): Discard.

9/23/2023	Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.
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Observed a cart of TCS foods including cooked chicken and cut leafy greens in the walk in cooler that were held greater than 24 hours with no visible date marks. The PIC date marked the food with the correct prep date.

Correct immediately by properly date marking foods that will be stored for longer than 24 hours with either preparation date, use by date, or range of dates that is not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

Concourse Concessions

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Concourse Concessions

3-101.11 Priority		FOOD shall be safe, unADULTERATED and honestly presented. (P)		09/23/23
		Item(s): Food		09/23/2023
		Problem(s): Not safe		09/23/2023
		Correction(s): Discard.		

9/23/2023 Food shall be safe and unadulterated.

Hot Chocolate, Coffee & Popcorn Room (East Concourse - 1088): Multiple bags of coffee were found with what appears to be bite/chew marks from potential pests.

Correct immediately by disposing of contaminated food products.

CORRECTED DURING ROUTINE INSPECTION: Damaged bags of coffee were discarded.

3-403.11 Priority		(A) POTENTIALLY HAZARDOUS FOOD that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 165°F for 15 seconds, if reheated in a microwave oven the FOOD must be rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating. (P)	09/23/23
		(B) Commercially processed READY-TO-EAT FOOD shall be heated to a temperature of at least 135°F for hot holding. (P)	
		(C) Reheating for hot holding shall be done rapidly and the may not exceed 2 hours. (P)	

Item(s): Commercially processed canned food(s)

Problem(s): Reheated to 165 degrees F

Correction(s): Reheat to 135 degrees F for hot holding.

9/23/2023 Ready-to-eat food taken from a commercially processed, hermetically sealed container, or from an intact package from a food processing plant that is inspected by the food regulatory authority that has jurisdiction over the plant, shall be heated to a temperature of at least 135 degrees for hot holding.

Continuing issues with understanding when the deep fried corn dogs have been reheated to the minimum required temperature of 135 degrees or above. When the deep-fried (reheated) and packaged corn dogs were checked for an internal temperature in a hot holding box by the EHS inspector, the internal temperatures of the corn dogs were found in the 70-80 degree range. However, the cook working the deep fryer said they were getting temperatures of 140 degrees or higher with their food thermometer, but it was observed that the person taking corn dog temperatures was not sticking the thermometer into the thickest or middle of the corn dog leading to erroneous temperature measurements. In addition, due to the corn dogs being in a frozen state prior to deep frying, the cornmeal dough tends to over cook/over-brown before the hot dog inside is heated hot enough. This results in the customer purchasing a corn dog that is cool/cold in the middle. This has been a problem since the first game of the season.

2-301.15 Priority Foundation		FOOD EMPLOYEES shall clean their hands in a HANDWASHING SINK or APPROVED automatic handwashing facility and may not clean their hands in a sink used for FOOD preparation or WAREWASHING, or in a service sink or a curbed		09/23/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Concourse Concessions

cleaning facility used for the disposal of mop water and similar liquid waste. (Pf)

09/23/2023
09/23/2023

9/23/2023

Hands shall only be washed in a hand washing sink or by utilizing temporary hand washing stations (i.e. cambros with tempered water, soap, and paper towels).

Gluten Free Gridiron (East Concourse - 2nd Level): No temporary hand washing was located in the stand.

CORRECTED DURING ROUTINE INSPECTION: Angela Mercer (Sodexo) was contacted to obtain a temporary hand washing station. In the meantime, employees were instructed to stop food preparation/production, and wash their hands once temporary hand washing was obtained.

Flock Container (South Concourse - 1009C): A Cambro beverage vat with tempered water for their complete handwashing station was not supplied to this location prior to the assigned group setting up and beginning food preparation/cooking activities. The EHS inspector had the group pause their set up processes, then went to the Hot Chocolate/Coffee/Popcorn room to find and fill a Cambro beverage vat with tempered water which was then brought to this location to complete the handwashing station.

CORRECTED DURING ROUTINE INSPECTION: All workers proceeded to wash their hands and were then given the approval to resume food service operations by the EHS inspector.

Wolverine Classics (West Concourse - 1019): The portable hand washing station was not set up or in use. NPO PIC stated that someone took it to go fill it up and then that person returned without anything.

CORRECTED DURING ROUTINE INSPECTION: The stand had a spare clean and empty cambro. This cambro was taken to the nearest potable water and filled. The inspector helped set up the hand washing station with soap and paper towels and ensured that everyone in the stand washed their hands before returning to work.

4-302.12
Priority Foundation

(A) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Chapter 3. (Pf)
(B) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets. (Pf)

10/03/23

Item(s): Food thermometer(s) probe

Problem(s): Not available

Correction(s): Make available at all times.

9/23/2023

Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures.

2035 - North Concourse: Digital food thermometer found with a dead battery. The PIC with the NPO group was aware the food thermometer was unusable due to the dead battery, but had

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Concourse Concessions

not been able to alert their Sodexo Supervisor about this issue.

The EHS inspector encountered the Sodexo supervisor in the adjacent stand and informed them of the issue with the dead battery in the food thermometer. The supervisor stated they would get a working replacement thermometer from the warehouse immediately.

5-202.12 Priority Foundation (A) A handwashing sink shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. (Pf) 11/25/23
 (B) A steam mixing valve may not be used at a handwashing sink.
 (C) A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.
 (D) An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.

Item(s): Handwashing facility restroom

Problem(s): Lack of hot water

Correction(s): Provide hot water.

9/23/2023 Hand washing sinks shall provide hot water of at least 100 F and cold water.

Buddy's Pizza (East Concourse - 1068): Hand washing sink in concession stand has had minimal water pressure for the first four home games, and needs to be repaired.

Correct immediately by providing hot water of at least 100 F and cold water to all hand washing sinks throughout the facility.

2-402.11 Chronic Core FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE or SINGLE-USE ARTICLES. 03/01/24

Item(s): Hair restraint hat

Problem(s): Not worn on head/hair

Correction(s): Provide hat or hair net.

9/23/2023 Food preparation employees shall wear an approved hair restraint as stated in the food code.

Big House Burgers (East Concourse - 2061): Observed food preparation employees not wearing hair restraints while engaging in food preparation.

Correct as soon as possible by having food preparation employees wear hair restraints when engaged in food preparation or food handling activities.

3-501.13 Core POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed: Under refrigeration, or under cool running water (<70° F), or as part of cooking process, and total accumulated time above 41° F, for thawed portions, shall not exceed 4 hours. Any thawing procedure may be used for immediate service for individual consumers order of READY-TO-EAT foods. 03/01/24

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Concourse Concessions

Item(s): Frozen food(s) for thawing
Problem(s): Stored above 41 degrees F thawed or partially thawed At room temperature
Correction(s): Store under refrigeration.

9/23/2023 Frozen food shall be thawed under refrigeration, under cool, running water, or as a part of the cooking process.

Gluten Free Gridiron (East Concourse - 2nd Level): Stand is thawing raw vegetarian burgers out at ambient temperatures due to insufficient coolers.

Correct as soon as possible by providing sufficient cold-holding units, and thawing according to the Michigan Modified Food Code (i.e. under refrigeration, under cool, running water, or as part of the cooking process).

Entire establishment

3-501.16 **Repeat** Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: 09/23/23
 Priority (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)
 (B) At 41°F or less (P)

Item(s): Hot food item(s) 09/23/2023
Problem(s): Stored below 135 degrees F 09/23/2023
Correction(s): Store above 135 degrees F.

9/23/2023 Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.

Top Dog (East Concourse - 1001P): Chili was found to be at 105 degrees F in tabletop hot-holding unit.

CORRECTED DURING ROUTINE INSPECTION: Chili was reheated to 165 degrees F, then hot-held at 135 degrees F.

Buddy's (North Concourse - 2035): A large foil pan of hot dogs that were found sitting on a food prep table waiting to be put into hot dog buns were found in the ~110 degree F range.

CORRECTED DURING ROUTINE INSPECTION: The hot dogs were reheated to 165 degrees F in the steamer.

Northwest Container (G008C): A metal container of shredded cheese was sitting on the table top with no time or temperature control.

CORRECTED DURING ROUTINE INSPECTION: Inspector assisted in setting up an ice bath to keep the shredded cheese under 41 degrees F.

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to 11/25/23
 Priority Foundationsight and touch. (Pf)

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

(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.

Item(s): Food-contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

9/23/2023 Food-contact surfaces of equipment shall be cleaned sanitized to sight and touch once they have become contaminated and/or soiled.

Observed the following food-contact surfaces of equipment throughout the establishment that are in need of cleaning:

1) Farmstead (East Tower - 3051), Wolverine Supreme (East Tower - 4085): Mold was observed inside the ice machine, specifically around the chute, and on the interior bottom of the standing one-door cooler.

Correct immediately by cleaning and sanitizing all food-contact surfaces of equipment to sight and touch once they have become contaminated and/or soiled.

5-205.11 **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) 09/23/23
 Priority Foundation (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.

09/23/2023
09/23/2023

9/23/2023 A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.

1) Wolverines Classic (East Concourse - 1012): Box was being stored in front of the hand washing sink, which rendered it not easily accessible.

CORRECTED DURING ROUTINE INSPECTION: Box was moved to make hand washing sink easily accessible to encourage/promote employee hand washing.

3-305.11 FOOD shall be protected from contamination by storing the FOOD: 09/23/23
 Core (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.

Item(s): Food item(s) in storage

Problem(s): Exposed to dust, splash, or other contaminates Not covered

Correction(s): Store in protected manner.

09/23/2023
09/23/2023

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

9/23/2023 Keep foods safe from splash, debris, and other potential sources of contamination, and by storing foods at least 6 inches off the floor.

Big Blue Market Portable (East Concourse - 1041P): Boxes of pretzels were being stored unprotected outside.

CORRECTED DURING ROUTINE INSPECTION: Boxes of pretzels were moved to be stored underneath the stadium concourse to protect them from potential sources of contamination.

4-501.11 **Chronic** EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 03/01/24
Core

Item(s): equipment

Problem(s): In poor repair

Correction(s): Repair/replace.

9/23/2023 Equipment shall be maintained in a state of good repair.

1) Wolverine Supreme (East Tower - 3081): Paper towel dispenser has dismounted from the wall. Remount paper towel dispenser to be conveniently located near the hand washing sink.

2) Pantry (East Tower - 5085): Paper towel dispenser is not feeding paper towels correctly due bent paper towel holder in the dispensing unit. Repair paper towel dispenser to dispense paper towels.

3) Pantry (West Tower - 5285): Paper towel dispenser at the handwashing sink observed to be broken with the paper towel roll sitting on top of it.

4) Wolverine Classic (East Concourse - 1012): Rinse well at the 3-compartment sink is not holding water. Repair rinse well to hold water for effective wash, rinse, and sanitize procedures.

5) Gluten Free Gridiron (East Concourse - 2nd Level): Sliding two-door Coca-Cola cooler is not functioning and needs to be replaced.

6) Crisler Commissary Kitchen - Quaternary ammonia sanitizing dispensing unit at the 3-compartment sink is missing the dispensing button, and the commissary kitchen is hand pouring quaternary ammonia dispenser until repairs can be made.

7) Crisler Commissary Kitchen - Wash sink at the 3-compartment sink is not holding water.

8) Big Boy (North End Zone - 1462): The one door cooler to the West of the cook line observed unable to keep TCS foods below 41 degrees F.

Correct as soon as possible by repairing the above equipment items throughout the facility.

4-602.13 **Chronic** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 03/01/24
Core

Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

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

9/23/2023 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 the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

1) Wolverine Supreme (East Tower - 3081): Observed spill inside standing one-door reach-in cooler.

2) Big Boy (North End Zone - 1462): Hand sink observed soiled with food debris
CORRECTIVE ACTION: Food debris was moved and staff was educated on the need to keep hand sinks accessible and used only for handwashing.

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.

6-403.11 (A) Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLE-SERVICE and SINGLE-USE 03/01/24
Core ARTICLES are protected from contamination.

(B) Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES can not occur.

Item(s): Break area(s) for employee drinking

Problem(s): Contaminates

Correction(s): Relocate to an designated area that does not contaminate items or surfaces.

9/23/2023 Employee food and beverages shall be stored in a designated area that prevents contamination of equipment, food, single-service items, utensils and linens.

1) Pantry (East Tower - 5013): Observed open beverage (i.e. employee canned beverage) in food preparation area without a lid or straw.

2) Wolverine Classic (East Concourse - 1012): Observed open beverage without a lid or straw and food (i.e. pretzel) in food preparation area.

Correct as soon as possible by using lids and straws on employee beverages and relocating food/beverages to be stored in a designated area away from equipment, food, single-service items, utensils and linens to prevent contamination.

6-501.12 Repeat (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them 03/01/24
Core clean.

(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures

Problem(s): Not clean

Correction(s): Keep clean

9/23/2023 Physical facilities shall be maintained clean to sight and touch.

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

1) Hot Chocolate, Coffee & Popcorn Room (East Concourse - 1088): Excessive coffee spill observed on the floor. Clean coffee spill to sight and touch.

2) Crisler Commissary Kitchen - Standing water at steam oven, which was caused due to drainage spout not discharging properly into the floor drain according to PIC. CORRECTED DURING ROUTINE INSPECTION: Standing water was cleaned up at the time of inspection, and the drainage spout was oriented to drain into the floor drain.

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

Farmstead

3-302.11 Priority	(A) FOOD shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal FOODS during storage, preparation, holding, and display from: (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables,(P) and (b) Cooked READY-TO-EAT FOOD; (P) (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food. (2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: (a) Using separate EQUIPMENT for each type, (P) or (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, (P) and (c) Preparing each type of FOOD at different times or in separate areas; (P)	09/23/23
	Item(s): Raw animal food(s)	09/23/2023
	Problem(s): Stored over/next to Ready-to-eat food(s)	09/23/2023
	Correction(s): Store raw animal foods below and away from foods needing little or no further prep.	

9/23/2023 Food shall be protected from cross contamination by storing raw animal food below or away from ready to eat food and by storing raw animal foods based on final cooking temperature (ready-to-eat foods above seafood/fish above whole cuts of pork/beef above ground beef above poultry/eggs).

Farmstead (East Tower - 3051): Raw beef patties were found stored next to cut lettuce inside two-door cooler with top rail (located behind cook line).

CORRECTED DURING ROUTINE INSPECTION: Raw beef patties were moved to be stored below and away from all RTE foods.

Popcorn & Hot Chocolate Room

7-201.11 Priority	POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND	11/25/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Popcorn & Hot Chocolate Room

SINGLE-USE ARTICLES by:
 (A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P)
 and
 (B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and sanitizers that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE and SINGLE-USE ARTICLES. (P)

Item(s): Poisonous/toxic material(s)
Problem(s): Not separated from Food
Correction(s): Store toxics below and away from all other items.

9/23/2023 Chemicals shall not be stored near, with, or over foods, single-service items, clean equipment, linens, and utensils.

 Hot Chocolate, Coffee & Popcorn Room (East Concourse - 1088): Gas can is being stored on shelving underneath the coffee machines.

 Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment.

Roost

7-204.11 Priority	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT SURFACES shall meet the requirements specified in this code. (P)	09/23/23
	Item(s): Sanitizer(s)	09/23/2023 09/23/2023

9/23/2023 Roost (East Tower - 3071): Ecolab Sink & Surface Cleaner & Sanitizer concentration was too high in red sanitizing bucket located along cook line.

 Ecolab Sink & Surface Cleaner & Sanitizer in red pails shall be maintained between 272-700 ppm DDBSA and between 704-1875 ppm lactic acid, which shall be verified by utilizing appropriate test strips.

 CORRECTED DURING ROUTINE INSPECTION: Cook diluted sanitizer to be at the appropriate concentration as listed and tested on the sanitizing test strips.

Closing Comments:

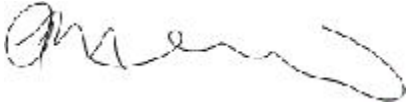
Routine inspection conducted at football game vs. Rutgers University.

 Priority/priority foundation violations will be reinspected upon follow up by the end of the current 2023 football season. Core violations 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/>

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