

## 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.

**UM Soccer Stadium**  
**UM Soccer Stadium**  
**2250 South State Street**  
**ZIP CODE NOT FOUND**

**SFE 5081 068361 10/19/2023 7:00:00 PM**  
**Last Routine: 08/25/2022**

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

**Establishment Phone: (734) 660-2697**

**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 10/19/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Concession stand**

5-205.11	(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)	10/19/23
Priority Foundation	(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	

**Item(s):** Handwashing sink(s) 10/19/2023  
**Problem(s):** Not easily accessible Items stored In front of In front of 10/19/2023  
**Correction(s):** Remove items from handsink. Do not store items at handsink.

10/19/2023 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.

Concession stand hand washing sink had large yellow popcorn bin stored in front of the sink and utensils stored inside of the sink.

**CORRECTED DURING ROUTINE INSPECTION** - Yellow popcorn bin and utensil were moved to make hand washing sink easily accessible.

4-602.12	(A) The FOOD-CONTACT SURFACES of cooking and baking EQUIPMENT shall be cleaned at least every 24 hours. This section does not apply to hot oil cooking and filtering EQUIPMENT if it is cleaned as specified in Subparagraph 4-602.11(D)(6).	04/01/24
Core	(B) The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.	

**Item(s):** Baking and cooking equipment  
**Problem(s):** Not cleaned  
**Correction(s):** Clean as required above.

10/19/2023 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.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Concession stand**

Hotel pan with utensils had food debris (e.g. salt from pretzels) inside of it, which was located underneath preparation table with steamer.

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 Core		(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 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.	04/01/24	
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**Item(s):** Break area(s) for employee eating

**Problem(s):** Contaminates

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

10/19/2023		Employee food and beverages shall be stored in a designated area that prevents contamination of equipment, food, single-service items, utensils and linens.		
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Multiple uncovered employee beverages and food (e.g. pretzel) was found on preparation table at the front of the concession stand.

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.

CORRECTED DURING ROUTINE INSPECTION - Uncovered beverages and food were discarded and area was cleaned up before resuming food preparation activities.

**Container Kitchen**

5-204.11 Priority Foundation		A HANDWASHING SINK shall be located: (A) To allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas; (Pf)and (B) In, or immediately adjacent to, toilet rooms. (Pf)		10/19/23
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**Item(s):** Handwashing sink(s)

**Problem(s):** Not conveniently located

**Correction(s):** Make convenient by relocating sink or equipment.

10/19/2023  
10/19/2023

10/19/2023		Temporary hand washing station was located outside of container kitchen on propane tank storage.		
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CORRECTED DURING ROUTINE INSPECTION - Temporary hand washing station was relocated to be inside of container kitchen.

4-903.11 Core		Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.		10/19/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Container Kitchen**

		<b>Item(s):</b> Single-service/single-use article(s)		10/19/2023
		<b>Problem(s):</b> Stored in soiled, wet conditions		10/19/2023
		<b>Correction(s):</b> Store in protected manner.		

10/19/2023	Clean utensils, equipment and single-service items shall be stored at least 6 inches off the ground to protect them from splash, debris, and other contaminants.			
	Observed boxes of single-service items stored directly on the floor in wet, rainy conditions inside container kitchen.			
	Correct as soon as possible by storing clean utensils, equipment and boxes of single-service items at least 6 inches off the floor to protect them from splash, debris, and other contaminants.			
	CORRECTED DURING ROUTINE INSPECTION - Boxes of single-service items were moved to be stored at least 6 inches off the ground and in an area that safeguards them from potential contamination.			

**Portable Stand**

6-303.11	Light of the proper intensity shall be provided as specified.			04/01/24
Core				
10/19/2023	Additional lighting needed for lower level pretzel portable.			

**Closing Comments:**

Routine inspection conducted at the women's soccer game vs. Iowa.

Priority foundation violations were corrected during the routine inspection. remaining core items 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.