

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.

Phyllis Ocker Field Concessions

SFE 5081 078896 11/2/2023 2:30:00 PM
Last Routine: 09/02/2022

**Phyllis Ocker Field
1450 S. State St.**

Ann Arbor, MI 48109

Person In Charge (PIC): Angela Mercer

Establishment Phone: (734) 355-9071

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	N/A
CO2 Tanks Secured	Yes

Violation

Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by David Peters, a representative from University of Michigan, on 11/02/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Concession stand

3-304.15 Priority	(A) SINGLE-USE gloves shall be used for one task only and discarded when damaged, soiled, or when interruptions occur in the operation. (P)	11/02/23
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(B) Slash-resistant and cloth gloves shall be used in direct contact only with FOOD that is subsequently cooked. Gloves used with ready-to-eat foods shall be smooth, durable and non-absorbant.

Item(s):	Single-use glove(s)	11/02/2023 11/02/2023
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11/2/2023	There were only size medium food gloves available at the time of the inspection, which were too small for the hands of two out of the three food workers in the concession stand. A Sodexo supervisor, but not the supervisor assigned to this event, who happened stop by was able to radio to the warehouse at the football stadium for someone to bring boxes of size large and extra large food gloves to the stand. A Sodexo manager arrived within 10 minutes with boxes of the large and extra large food gloves. Corrected.	
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Make sure a pre-event inventory is done of all required food safety supplies, such as disposable food gloves in this case, to ensure sufficient supplies are stocked to last for the duration of event, plus have back up inventory.

3-501.16 Priority	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: (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)	11/02/23
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Item(s):	Cold food item(s)	11/02/2023 11/02/2023
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Problem(s): Stored above 41 degrees F

Correction(s): Store below 41 degrees F.

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

11/2/2023 Observed two squeeze bottles, one each of sour cream and salsa, sitting out on a prep table for use with a walking taco/nacho concept. Both of these foods require being kept under refrigeration unless in use to garnish/dress the applicable menu item(s). Neither condiments were observed being used during the inspection. The two bottles of sour cream and salsa were put back in the 1-door reach-in cooler at the time of the inspection. Corrected.

Cold foods must be held at 41 degrees or less under refrigeration when not in use and immediately put back under refrigeration after each use.

3-501.16 Priority		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: (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)		11/02/23
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	Item(s): Hot food item(s)		11/02/2023
	Problem(s): Stored below 135 degrees F		11/02/2023
	Correction(s): Store above 135 degrees F.		

11/2/2023 Observed a foil pan of taco meat, used for the walking tacos/nachos, sitting out on a prep table. There was no attempt being made to keep this hot food item hot. When temperature checked with a food thermometer, the pan of taco meat was found in the ~115 degree range. The PIC is stand was unable to accurately describe how long this unused pan of taco meat had been sitting on the prep table.

There was another partially used pan of taco meat found in an electric steam food warmer, but due to a full-sized metal food pan having been placed steam warmer, the steam from the hot water in the warmer was unable to reach the pan of taco meat, so this pan was also found at ~118 degrees. The PIC in the stand stated this pan of taco meat had been in use since much earlier in the day as there were three field hockey games being played basically one after another.

The Sodexo manager was present from having brought disposable food gloves to the concession stand, so the decision was made to throw away both pans of taco meat at the time of the inspection. Corrected.

Hot ready-to-eat potentially hazardous foods, such as the taco meats, must be held at 135 degrees or above - properly - in a hot holding unit such as the electric chafing dish or the food warmers drawers in the concession. And, the PIC must routinely check the food temperature with a digital food thermometer and log all the temperature checks on the HACCP food safety log.

2-103.11 Priority	Foundation	The PERSON IN CHARGE shall ensure that employees, practices and policies are in compliance with the code. (Pf)		11/03/23
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	Item(s): Person-in-charge		11/03/2023
	Problem(s): Not ensuring compliance		11/03/2023
	Correction(s): Person-in-charge must ensure compliance with items listed above.		

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

4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	01/31/24	
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Item(s): equipment
Problem(s): Do not meet requirements of rule
Correction(s): Repair/replace to meet requirements of rule.

11/2/2023 The battery operated chemical pump used to does the sanitize sink of the 3-compartment warewashing sink with the Ecolab SMARTPOWER Sink & Surface Cleaner Sanitizer was found to have a dead battery and would not pump the sanitizer into the sink compartment. The sanitizing chemical was hand poured from the gallon jug, water added to the sanitize sink and the SMARTPOWER test strips used to verify the proper concentration range of the sanitizing solution.

Again, the Sodexo manager was present and they said they had a replacement battery, but they did not have the key to unlock and open the pump to replace the battery. They stated they would return ASAP to replace the battery in the dispensing pump. This will verified as corrected at tomorrow's follow up inspection.

Make sure all equipment is in good working order, has fresh batteries, etc., prior to each event or use of the concession stand.

4-501.14 Core		A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards shall be cleaned as required.	11/02/23	
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Item(s): Warewashing equipment three compartment sink basins
Location: 3-compartment sink
Problem(s): Not cleaned Before use
Correction(s): Clean as specified above.

11/2/2023 The 3-compartment warewash sink was observed soiled with food matter and somewhat dirty in the sink compartments and drainboards. The sink was also not set up for use with detergent solution and sanitizing solution in the wash and sanitize compartments, respectively. The sink compartments and drainboards were cleaned and the sink properly set up for use at the time of the inspection. The stand PIC and the workers in the stand were shown how to properly set up and use the 3-compartment sink to was, rinse and sanitize pans, utensils and any other food equipment. Corrected.

The 3-compartment warewash sink and drainboards must be cleaned before and after each use or event(s) and must be properly set up and in-use to wash, rinse and sanitize dishware and utensils as required. Especially when the concession stand will run all day for multiple field hockey games due to hosting the Big Ten tournament.

Closing Comments:

The PIC working this event was somewhat confused as to how to properly fill out and what temperatures and other required food safety checks must be written on the HACCP Food Safety Log. The assigned Sodexo supervisor needs to ensure stand workers understand how to properly complete the food safety log with the correct food and equipment temperatures, sanitizer concentration checks, etc.

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



David Peters

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