

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 (Sodexo)

SFE 5081 073090 11/4/2023 03:30 pm

**Michigan Stadium
1201 S. Main St.**

ZIP CODE NOT FOUND

Person In Charge (PIC): Angela Mercer

Establishment Phone:

INSPECTION TYPE:

Follow Up Critical

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

3-101.11		FOOD shall be safe, unADULTERATED and honestly presented. (P)	09/23/23	09/23/23
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Concourse Concessions

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.

3-302.11		(A) FOOD shall be protected from cross contamination by:	09/23/23	09/23/23
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Farmstead
Farmstead

(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)

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

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

3-403.11	(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	11/06/23
Concourse Con	(B) Commercially processed READY-TO-EAT FOOD shall be heated to a temperature of at least 135°F for hot holding. (P)		
Concourse Conc	(C) Reheating for hot holding shall be done rapidly and the may not exceed 2 hours. (P)		

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

11/06/2023

Problem(s): Reheated to 165 degrees F

11/06/2023

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.

11/6/2023

CORRECTED - All foods have been properly reheated.

3-501.16	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:	11/25/23	09/23/23
Entire establishm	(A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)		
Entire establishm	(B) At 41°F or less (P)		

Item(s): Hot food item(s)

09/23/2023

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		Problem(s): Stored below 135 degrees F Correction(s): Store above 135 degrees F.		09/23/2023 09/23/2023
9/23/2023		<p>Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.</p> <p>Top Dog (East Concourse - 1001P): Chili was found to be at 105 degrees F in tabletop hot-holding unit.</p> <p>CORRECTED DURING ROUTINE INSPECTION: Chili was reheated to 165 degrees F, then hot-held at 135 degrees F.</p> <p>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.</p> <p>CORRECTED DURING ROUTINE INSPECTION: The hot dogs were reheated to 165 degrees F in the steamer.</p> <p>Northwest Container (G008C): A metal container of shredded cheese was sitting on the table top with no time or temperature control.</p> <p>CORRECTED DURING ROUTINE INSPECTION: Inspector assisted in setting up an ice bath to keep the shredded cheese under 41 degrees F.</p>		
7-201.11 Popcorn & Hot C Popcorn & Hot C		<p>POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by:</p> <p>(A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and</p> <p>(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)</p>	11/25/23	11/06/23
		Item(s): Poisonous/toxic material(s) Problem(s): Not separated from Food Correction(s): Store toxics below and away from all other items.		11/06/2023 11/06/2023
9/23/2023		<p>Chemicals shall not be stored near, with, or over foods, single-service items, clean equipment, linens, and utensils.</p> <p>Hot Chocolate, Coffee & Popcorn Room (East Concourse - 1088): Gas can is being stored on shelving underneath the coffee machines.</p> <p>Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment.</p>		
11/6/2023		CORRECTED - All chemicals were properly stored below and away from all foods, clean equipment, and single-service items.		
7-204.11		Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT	09/23/23	09/23/23

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		SURFACES shall meet the requirements specified in this code. (P)		
Roost		Item(s): Sanitizer(s)		09/23/2023 09/23/2023
9/23/2023		<p>Roost (East Tower - 3071): Ecolab Sink & Surface Cleaner & Sanitizer concentration was too high in red sanitizing bucket located along cook line.</p> <p>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.</p> <p>CORRECTED DURING ROUTINE INSPECTION: Cook diluted sanitizer to be at the appropriate concentration as listed and tested on the sanitizing test strips.</p>		
2-301.15 Concourse Con Concourse Conc		<p>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 cleaning facility used for the disposal of mop water and similar liquid waste. (Pf)</p>	10/03/23	09/23/23
9/23/2023		<p>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).</p> <p>Gluten Free Gridiron (East Concourse - 2nd Level): No temporary hand washing was located in the stand.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p>		09/23/2023 09/23/2023
3-501.17 Commissary Kit		(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24	10/03/23	09/23/23

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
Commissary Kitc		<p>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)</p> <p>(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)</p> <p>A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)</p> <p>Item(s): In house prepared ready-to-eat potentially hazardous food(s)</p> <p>Location: Walk-in cooler</p> <p>Problem(s): Improperly date marked</p> <p>Correction(s): Discard.</p>	09/23/2023 09/23/2023	
9/23/2023		<p>Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.</p> <p>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.</p> <p>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.</p>		
4-302.12 Concourse Con Concourse Conc		<p>(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)</p> <p>(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)</p> <p>Item(s): Food thermometer(s) probe</p> <p>Problem(s): Not available</p> <p>Correction(s): Make available at all times.</p>	10/03/23 11/06/23	11/06/23 11/06/23
9/23/2023		<p>Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures.</p> <p>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 not been able to alert their Sodexo Supervisor about this issue.</p> <p>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.</p>		
11/6/2023		CORRECTED - Stand 2023 (North Concourse) has functioning probed food thermometer.		
4-601.11 Entire establish Entire establish		<p>(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)</p>	10/03/23	11/06/23

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		(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)		11/06/2023
		Problem(s): Soiled		11/06/2023
		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.		
11/6/2023		CORRECTED - All food-contact surfaces of equipment were clean to sight and touch.		
5-202.12		(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)	10/03/23	11/06/23
Concourse Con		(B) A steam mixing valve may not be used at a handwashing sink.		
Concourse Conc		(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		11/06/2023
		Problem(s): Lack of hot water		11/06/2023
		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.		
11/6/2023		CORRECTED - Buddy's Pizza (East 1068) hand washing sink has hot water of at least 100 degrees F and cold water.		
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)	11/25/23	09/23/23
Entire establish		(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)		
Entire establish		Item(s): Handwashing sink(s)		09/23/2023
		Problem(s): Not easily accessible		09/23/2023

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Correction(s): Make easily accessible.

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.

Closing Comments:

All priority/priority foundation violations have been addressed/corrected. Core violations shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

Person in charge (Name and Title)



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

Inspected By (Name and Title)



Nonda Mihos