

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 **SFE 5081 068361 9/8/2024 12:00:00 PM**
UM Soccer Stadium **Last Routine: 10/19/2023**
2250 South State Street
ZIP CODE NOT FOUND
Person In Charge (PIC): Michael Pirlot **Establishment Phone: (734) 660-2697**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	N/A
	CO2 Tanks Secured	N/A

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 09/08/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Concession stand

4-501.14	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.	09/08/24
Core		
	Item(s): Warewashing equipment drainboards	09/08/2024
	Location: 3-compartment sink	09/08/2024
	Problem(s): Not cleaned Before use	
	Correction(s): Clean as required above.	

9/8/2024 Observed soiled popcorn scoop that was placed on clean end of drainboard.

CORRECTED DURING ROUTINE INSPECTION - Clean end of drainboard was properly cleaned and sanitized, and popcorn scoop was properly washed, rinsed, and sanitized before use by Laura (Sodexo).

Container Kitchen

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)	09/08/24
Priority Foundation	(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	
	Item(s): Handwashing sink(s)	09/08/2024
	Problem(s): Not easily accessible	09/08/2024
	Correction(s): Make easily accessible.	

9/8/2024 A hand washing sink shall be kept clean and accessible at all times. In addition, hand washing sinks shall only be used for hand washing purposes.

Observed temporary hand washing station was located outside of the containers kitchen. In

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

addition, wastewater bucket was being stored on top of electrical cables and near electrical box.

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.

CORRECTED DURING ROUTINE INSPECTION - Hand washing station was moved inside container kitchen to be more readily accessible in order to encourage hand washing.

Entire establishment

6-301.12 Priority Foundation	Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels; (Pf) (B) A continuous towel system that supplies the user with a clean towel;(Pf) or (C) A heated-air hand drying device.(Pf) (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)	09/08/24
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Item(s):	Sanitary hand drying provisions disposable, paper towels	09/08/2024
Problem(s):	Not provided At hand sink	09/08/2024
Correction(s):	Provide	

9/8/2024	Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying. Observed no paper towels provided at temporary hand washing stations at the portable concession stand and container kitchen. Correct immediately by supplying paper towels to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying. In addition, paper towels must be conveniently located for employees to dry hands. CORRECTED DURING ROUTINE INSPECTION - Paper towels were supplied to hand washing sinks at the portable concession stand and container kitchen.
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Closing Comments:

Priority/priority foundation violations were addressed/corrected during the routine inspection, therefore no follow up is needed at this time.

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)




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

Nonda Mihas