

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
Phyllis Ocker Field
1450 S. State St.

SFE 5081 078896 9/15/2024 1:00:00 PM
Last Routine: 11/02/2023

ZIP CODE NOT FOUND

Person In Charge (PIC): Michael Pirlot

Establishment Phone: (734) 355-9071

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	No

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 09/15/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Concession stand

3-501.16 Priority	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: (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)	09/15/24
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Item(s):	Cold food item(s)	09/15/2024
Problem(s):	Stored above 41 degrees F	09/15/2024
Correction(s):	Store below 41 degrees F.	

9/15/2024 Potentially hazardous (PH)/time and temperature-controlled (TCS) foods for safety being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Box of uncooked hot dogs were at 70 degrees F on preparation countertop.

Correct immediately by keeping PHF/TCS that are to be held cold at 41 degrees F or below at all times.

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Box of hot dogs had been sitting out at ambient temperature for approximately one hour. I instructed staff to discard any remaining hot dogs at the end of service.

Closing Comments:

Women's field hockey vs. Central Michigan University.

Priority violation 3-501.16 was addressed/corrected during the routine inspection, therefore no additional follow up is warranted at this time.

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)



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

Nonda Mihas