

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 9/21/2025 12:00:00 PM

Phyllis Ocker Field

Last Routine: 9/15/2024

1450 S. State St.

ZIP CODE NOT FOUND

Person In Charge (PIC): Angela Mercer

Establishment Phone: (734) 355-9071

INSPECTION TYPE:

Routine Inspection

Manager Certified

Yes

License Posted

Yes

Antichoking Poster

Yes

CO2 Tanks Secured

N/A

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 9/21/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Concession stand

4-302.14		A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)		09/21/25
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Item(s): Sanitizer test kit

9/21/2025

Problem(s): Not provided

9/21/2025

Correction(s): Provide.

9/21/2025		Concession stand had no DDBSA/lactic acid test strips to measure concentration for Ecolab SMARTPOWER Sink and Surface Cleaner and Sanitizer.		
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CORRECTED DURING ROUTINE INSPECTION - EHS gave DDBSA/lactic acid test strips to Sodexo employee (Emilio).

4-601.11		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)		12/20/25
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Core

(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): Non-food contact surface(s)

Location: 2-door cooler(s)

Problem(s): Soiled

Correction(s): Keep clean.

9/21/2025		Nonfood-contact surfaces of equipment shall be clean to sight and touch.		
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Observed the following nonfood-contact surfaces of equipment in need of cleaning:

1) Gaskets on doors of two-door cooler had visible soil. Emilio (Sodexo) cleaned gaskets to sight and touch.

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

2) Floor sink (located underneath 3-compartment sink) is soiled. Clean the floor sink to sight and touch.

Closing Comments:

Routine inspection conducted at women's field hockey vs. James Madison.

Priority foundation violation 4-302.14 was corrected during the routine inspection. No additional follow up is needed at this time.

Report was sent to person in charge via email.

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.