

## 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.

**Yost Ice Arena (Sodexo)**

**SFE 5081 073089 11/8/2024 4:30:00 PM**  
**Last Routine: 11/17/2023**

**Yost Ice Arena  
1116 S. State St.**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Tiffani Smith**

**Establishment Phone:**

**INSPECTION TYPE:**

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	Yes

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 11/08/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**BBQ Shack**

3-501.16 Priority	<b>Chronic</b>	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)	12/06/24
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**Item(s):** Cold food item(s)  
**Problem(s):** Stored above 41 degrees F  
**Correction(s):** Store below 41 degrees F.

11/8/2024	BBQ Shack - Multiple unlabeled/undated bottles of sauces were temping at 44°F inside standing two-door Victory cooler (located in the back kitchen area). Instructed food service workers to discontinue use of these sauces for today's service.
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3-501.17 Priority Foundation		(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 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) (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)	12/06/24
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A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

**Item(s):** Commercially processed ready to eat potentially hazardous food(s)  
**Location:** 2-door cooler(s)

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
<b>BBQ Shack</b>				
		<b>Problem(s):</b> Without date of consumption marking <b>Correction(s):</b> Provide proper date marks as stated above.		
11/8/2024		BBQ Shack - Observed multiple unlabeled/undated bottles of sauces inside standing two-door Victory cooler (located in the back kitchen area). Date mark all PH/TCS foods that are out of their commercial packaging with a discard/use by date that is no greater than 7 days from the preparation date.		
4-501.17		Warewashing water shall contain cleaning solution(s) and must be used according to manufacturer's label instructions. (Pf)		11/08/24
		<b>Item(s):</b> Cleaning agents for warewashing detergent <b>Location:</b> 3-compartment sink(s) <b>Problem(s):</b> Not used according to manufacturer's label instructions <b>Correction(s):</b> Use according to manufacturer label directions.		11/08/2024 11/08/2024
11/8/2024		BBQ Shacck - 3-compartment sink was set up in the back kitchen area, however there was no detergent in the wash solution.  ADDRESSED/CORRECTED DURING THE ROUTINE INSPECTION - Ecolab PanTastic was added to the wash solution (per the manufacturer's label/instructions).		
3-302.12		Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.		11/01/25
Core		<b>Item(s):</b> Food item(s) <b>Problem(s):</b> Not identified <b>Correction(s):</b> Label containers with common name.		
11/8/2024		BBQ Shack - Observed multiple unlabeled/undated bottles of sauce inside standing two-door Victory cooler (located in the back kitchen area).		
4-601.11		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.		11/01/25
Core		<b>Item(s):</b> Non-food contact surface(s) <b>Problem(s):</b> Soiled <b>Correction(s):</b> Keep clean.		
11/8/2024		BBQ Shack - Observed soiled gaskets on standing two-door Victory cooler in the back kitchen area and undercounter two-door Victory cooler (located along back wall of the front serving line). In addition, interior cavity of the standing two-door Victory cooler is in need of cleaning,		

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**BBQ Shack**

specifically along the bottom floor of the unit. This concession stand is a shared space between Sodexo and Yost Ice Arena. Ensure that concession stand, including equipment, remains clean.

6-501.114 Core		The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional, no longer used and free of litter.	11/01/25	
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**Item(s):** Unnecessary item(s) old/broken equipment  
**Problem(s):** Not removed from facility  
**Correction(s):** Remove from facility/premises.

11/8/2024		BBQ Shack - Observed multiple old POS systems underneath front serving line (see attached photo). Correct as soon as possible by removing equipment that is no longer in use, or which does not pertain to the business.		
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**Entire establishment**

5-205.11 Priority Foundation	<b>Chronic</b>	(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) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	11/08/24	
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**Item(s):** Handwashing sink(s)  
**Problem(s):** Not easily accessible  
**Correction(s):** Make easily accessible.

11/8/2024		The following hand washing sinks throughout the facility were not easily accessible:  1) Buddy's Pizza (Y-502B) - Observed soiled plastic tray was placed across the hand washing sink basin. Soiled plastic tray was moved to make the hand washing sink easily accessible.  2) Wolverine Classics (Y-502A) - Observed large bottled water cooler blocking the entrance to the hand washing sink. Large bottled water cooler was moved to make the hand washing sink easily accessible.  3) Captain's Lounge (3rd Level) - Observed large electrical hot-holding unit blocking the entrance to the hand washing sink. Large electrical hot-holding unit was moved to make the hand washing sink easily accessible.		
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Hand washing sink accessibility continues to be an issue due to the size constraints of the concession stands. Avoid placing extra pieces of equipment (e.g. large bottled water cooler) inside the concession stands.

ADDRESSED/CORRECTED DURING THE ROUTINE INSPECTION - The above hand washing sinks were made easily accessible. In addition, discussion/education was held with food service workers on the importance of hand washing to reduce the spread of disease and contamination, and food service workers were instructed to wash their hands prior to resuming food preparation.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Entire establishment**

4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	11/01/25	
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11/8/2024 The following equipment items throughout the facility are in need of repair:

1) Commissary Kitchen (Y-511) - Chemical sanitizing dispenser (located at the 3-compartment sink) has a dead battery. Food service workers are hand pouring Ecolab SMARTPOWER Sink and Surface Cleaner/Sanitizer into sanitizing compartment and red buckets.

2) Commissary Kitchen (Y-511) - Hand washing sink (located next to walk-in cooler) is unsealed from the wall, which is causing hand washing sink to move when turning the faucet on and off (see attached photo).

3) Wolverine Classics (Y-502A) - Swivel caster wheel is broken/malfunctioning on the large bottled water cooler, which is causing the cooler to lean on one side and potentially tip over. To avoid injury, repair or replacement of the cooler is needed due to the heavy nature of this piece of equipment.

4) BBQ Shack - Standing two-door Victory cooler is not keeping PH/TCS foods at or below 41°F (3-501.16 for more details). External digital thermometer readout was displaying 44°F at the time of routine inspection (see attached photo). Food service workers were instructed not to use this cooler to store PH/TCS foods until appropriate repairs can be made to the cooler. This concession stand, including cooler, is a shared space between Sodexo and Yost Ice Arena.

6-501.12 Core		(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	11/01/25	
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**Item(s):** Physical facilities/structures

**Problem(s):** Not clean

**Correction(s):** Keep clean

11/8/2024 The following areas are in need of cleaning throughout the facility:

1) Commissary Kitchen (Y-511) - There appears to be mold-like accumulation/growth inside the walk-in cooler, specifically on the floor around the door crevices/corners and underneath the shelving units (see attached photos).

2) Commissary Kitchen (Y-511) - Standing water is present on the floor outside of the walk-in cooler, specifically underneath the stainless steel ramp at the door entrance (see attached photo). This may be a contributing to mold-like growth inside the walk-in cooler. If this issue persists, walk-in cooler may need to be serviced/replaced.

3) BBQ Shack - Floor drains/sinks (located along the front serving counter) have excessive debris accumulation and soiled (see attached photo). This concession stand is a shared space between Sodexo and Yost Ice Arena.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Entire establishment**

**Yost Y511**

4-501.114 Priority A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P) 11/08/24

Chlorine	ppm	pH<10	pH<8
25	120 F	120 F	
50	100 F	75 F	
100	55 F	55 F	

Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

**Item(s):** Other chemical sanitizing solution concentration(s) 11/08/2024  
**Problem(s):** Does not achieve sanitization 11/08/2024

11/8/2024 A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

Commissary Kitchen (Y-511) - Observed 0 ppm in sanitizing sink where Ecolab SMARTPOWER Sink and Surface Cleaner/Sanitizer is used. Chemical sanitizing dispenser battery is in need of replacement (see 4-501.11 for more details).

Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment. For SMARTPOWER, DDBSA concentration should be between 272 and 700 ppm and lactic acid concentration should be between 704 and 1875 ppm; use test strips to confirm and verify.

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Food service workers were educated and instructed how to hand pour Ecolab SMARTPOWER Sink and Surface Cleaner/Sanitizer into the sanitizing compartment and verify the proper concentration (per the manufacturer's instructions/label) using the provided DDBSA/lactic acid test strips.

5-205.15 Repeat Core A PLUMBING SYSTEM shall be: 11/01/25  
 (A) Repaired according to LAW; (P) and  
 (B) Maintained in good repair.

**Item(s):** Plumbing system water line(s)  
**Location:** hand wash sink(s)  
**Problem(s):** Not maintained  
**Correction(s):** Maintain in good repair

11/8/2024 Commissary Kitchen (Y-511) - Hand washing sink (located next to walk-in cooler) drain line is leaking onto the floor when in use. Catch bucket was placed underneath the hand washing sink drain line until appropriate repairs are made.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Yost Y511**

5-501.16 Core		(A) An inside storage room and area and outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold REFUSE, recyclables, and returnables that accumulate. (B) A receptacle shall be provided in each area of the FOOD ESTABLISHMENT or PREMISES where REFUSE is generated or commonly discarded, or where recyclables or returnables are placed. (C) If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.	11/01/25	
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**Item(s):** Handwash trash recepticle(s) kitchen  
**Problem(s):** Not provided At hand sink  
**Correction(s):** Provide

11/8/2024		Commissary Kitchen (Y-511) - There is no nearby waste receptacle for paper towel waste at the hand washing sink (located next to walk-in cooler). Provide waste receptacle dedicated to paper towel waste at this hand washing sink.		
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6-501.11 Core		PHYSICAL FACILITIES shall be maintained in good repair.	11/01/25	
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**Item(s):** Physical facilities  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

11/8/2024		Commissary Kitchen (Y-511) - Paint is peeling along back wall behind mop sink closet (see attached photo).		
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**Closing Comments:**

Routine inspection at men's ice hockey game vs. Notre Dame.

Follow up is needed to reinspect remaining priority/priority foundation items. In addition, please ensure that all core items are addressed/corrected in a timely manner, which will be reinspected at the next routine inspection.

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)



Nonda Mihas

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