

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 11/17/2023 6:00:00 PM
Last Routine: 11/18/2022

**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 11/17/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Captain's Lounge

6-301.14	A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.	11/01/24
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Item(s): Handwashing signage
Problem(s): Not provided At hand sink
Correction(s): Provide

11/17/2023	Each hand washing sink shall be provided with a sign that reminds employees to wash their hands. Captain's Lounge - Observed no hand washing sign at the hand washing sink (see attached photo). Correct as soon as possible by providing a hand washing sign to the above hand washing sink to encourage/promote employee hand washing.	
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Entire establishment

5-205.11	Chronic (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) Priority Foundation (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	12/19/23
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Item(s): Handwashing sink(s)
Problem(s): Not easily accessible
Correction(s): Make easily accessible.

11/17/2023	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.	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

Observed the following hand washing sinks with items stored either in front of or inside of them, which makes them inaccessible:

1) Nacho Cantina: Back hand washing sink was blocked with box of pretzels resting on top of high chair (see attached photo). In addition, front hand washing sink had coffee grounds in the sink.

2) Y-517 (Buddy's Pizza & Wolverine Classics) - Both hand washing sinks were not easily accessible due to either large yellow popcorn bin or large refuse container being stored in front of them.

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

Nacho Cantina

3-304.12 Core	During pauses in FOOD preparation or dispensing, UTENSILS shall be stored: (A) In the FOOD with their handles above the top of the FOOD and the container; (B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT (D) In running water, such as dipper well. (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or (F) In a container of water maintained at a temperature of at least 135° F.	11/01/24
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Item(s): Dispensing utensil(s)

Problem(s): Improperly stored To prevent contamination of food or food related i

Correction(s): Store in manner that does not contaminate items

11/17/2023	During pauses in food preparation, dispensing utensils shall be smooth and easily cleanable with a handle, which must be stored with the handle above the top of the food to prevent contamination of food products. Observed popcorn bucket being used a scoop inside ice machine, which allows for contamination of the food product (see attached photo). Correct by replacing popcorn bucket with a smooth and easily cleanable utensil that has a handle and ensuring that handle is always above top of the food in between food preparation to avoid contamination of food products.
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Yost Y502

3-305.11 Core	FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor, unless otherwise approved.	11/17/23
	Item(s): Food item(s) in storage	11/17/2023
	Problem(s): Stored on floor or less than 6 inches above floor	11/17/2023

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Yost Y502

Correction(s): Store in protected manner.

11/17/2023 Foods shall be protected from contamination by storing them at least 6 inches off the floor.
 Y-502 (Buddy's Pizza): Observed boxes of pretzels stored directly on the ground.
 Correct as soon as possible by storing foods at least 6 inches off the ground to protect them from contamination.
 CORRECTED DURING ROUTINE INSPECTION - Sodexo area supervisor (Renee) moved boxes of pretzels to storage closet (room 1247) where pretzels were stored at least 6 inches off the ground.

Yost Y511

4-302.14	Repeat	A test kit or other device that accurately measures the concentration in mg/L of Priority Foundation SANITIZING solutions shall be provided. (Pf)		11/17/23
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Item(s): Sanitizer test kit 11/17/2023
Problem(s): Not provided At hand sink 11/17/2023
Correction(s): Provide.

11/17/2023 Sanitizing test strips shall be provided.
 Facility is using Keystone Multi-Quat Sanitizer and has lactic acid/DDBSA test strips for Ecolab SMARTPOWER Sink & Surface Cleaner & Sanitizer.
 Correct immediately by providing quaternary ammonia test strips to ensure proper concentration when using it in red pails to sanitize food-contact surfaces of equipment and nonfood-contact surfaces of equipment.
 CORRECTED DURING ROUTINE INSPECTION - Quaternary ammonia test strips were given to PIC to be used with Keystone Multi-Quat Sanitizer in the meantime until sanitizer can be swapped out.

7-102.11	Chronic	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)		12/19/23
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Item(s): Working containers-toxics sanitizer
Problem(s): Not labeled as to content
Correction(s): Label all containers as to content.

11/17/2023 Chemicals shall be properly identified, labeled and used in accordance with the manufacturer's instructions.
 Commissary Kitchen (Y-511) - Chemical signage at the 3-compartment sink indicates that the hard surface sanitizer in use is Ecolab's SMARTPOWER Sink & Surface Cleaner & Sanitizer, however the sanitizing product being used is Keystone Multi-Quat Sanitizer (see attached photo). Per HazCom protocols and the Food Code, chemicals used in the kitchen should match posted instructions, signs, labels, SDS sheets, etc.

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Yost Y511

4-602.13 Core		NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	11/01/24	
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Item(s): Nonfood contact surface(s)**Problem(s):** Soiled**Correction(s):** Keep clean.

11/17/2023		Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.		
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Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

1) Commissary Kitchen (Y-511): Interior of 4-door cooler is soiled with food debris and other miscellaneous items.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

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.	11/01/24	
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Item(s): Physical facilities/structures**Problem(s):** Not clean**Correction(s):** Keep clean

11/17/2023		Physical facilities shall be maintained clean to sight and touch.		
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Observed the following areas in need of cleaning throughout the facility:

1) Commissary Kitchen (Y-511): Preparation table that is being used as storage is in need of cleaning/reorganization (see attached photo). This is a shared space between Sodexo concession staff and catering.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Yost Y517

3-501.16 Priority	Chronic	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)	12/19/23	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Yost Y517

(B) At 41°F or less (P)

Item(s): Hot food item(s)**Problem(s):** Stored below 135 degrees F**Correction(s):** Store above 135 degrees F.

11/17/2023 Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.

Y-517 (Buddy's Pizza): Observed hot dogs ranging from 100-105 degrees F inside hot-holding unit (located underneath right POS system). Hot-holding unit was turned off at the time of inspection. Hot-holding unit was turned on at the time of inspection, and stand was instructed to sell hot dogs in the other hot-holding unit (located underneath left POS system) in the meantime until hot dogs reach 135 degrees F or above since they were prepared within four hours, or new batch of hot dogs is obtained from commissary kitchen.

Correct immediately by holding potentially hazardous foods at 135 degrees F or above.

Closing Comments:

Routine inspection conducted at men's ice hockey game vs. Penn State.

Additional follow up will be conducted by the end of the season to address any outstanding priority/priority foundation violations. Core violations shall be addressed/corrected as soon as possible, 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)



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

Nonda Mihas