

## 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.

**Crisler Center (Sodexo)**  
**Crisler Center**  
**333 E. Stadium Blvd.**  
**Ann Arbor, MI 48109**

**SFE 5081 073091 1/15/2024 9:35:18 AM**  
**Last Routine: 01/04/2023**

**Person In Charge (PIC): Angela Mercer**

**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 Jennifer Nord, a representative from University of Michigan, on 01/15/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Club Kitchen

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	01/25/24
Priority Foundation	(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)

**Problem(s):** Soiled

**Correction(s):** Clean prior to opening.

1/15/2024	THE HANDLE FOR THE MAKE UNIT IS SOILED AND NEEDS TO BE CLEANED. WIPE THIS AREA DOWN AFTER EACH USE. DESIGNATE A STAFF MEMBER TO CLEAN AND ORGANIZE THIS SPACE.
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### Concession stand

4-204.112	(A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit.	01/15/24
Priority Foundation	(B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical).	
	(C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable.	
	(D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf)	

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

		<b>Item(s):</b> Thermometer(s)		01/15/2024
		<b>Problem(s):</b> Not provided		01/15/2024

1/15/2024		AS DISCUSSED WITH ANGELA, ONE OF THE MAKE UNITS DID NOT HAVE A THERMOMETER IN THE UNIT. PROVIDE THERMOMETERS TO ALL MAKE UNITS.		
1/15/2024		A THERMOMETER WAS PROVIDED. VIOLATION CORRECTED.		

**Concourse Concessions**

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)		01/15/24
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		<b>Item(s):</b> Hot food item(s)		01/15/2024
		<b>Problem(s):</b> Stored above 41 degrees F		01/15/2024
		<b>Correction(s):</b> Store above 135 degrees F.		

1/15/2024		A HOTEL PAN OF HOT DOGS WAS FOUND AT 110 DEGREES F IN A HOT HOLDING CABINET IN ONE OF THE CONCESSION STANDS. THE HOT HOLDING CABINET WAS TURNED ON BUT WAS NOT PLUGGED IN AND THEREFORE WAS NOT AT PROPER TEMPERATURE. UPON REQUEST THE UNIT WAS PLUGGED IN AND THE HOT DOGS WERE RETURNED TO THE COMMISSARY KITCHEN TO BE REHEATED TO 165 DEGREES F. VIOLATION CORRECTED.		
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5-203.11 Priority	Foundation	(A) A HANDWASHING SINK or an approved automatic handwashing unit shall be provided as necessary for their convenient use by EMPLOYEES in areas specified and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. (Pf) (B) If APPROVED, when FOOD exposure is limited and HANDWASHING SINKS are not conveniently available, such as in some mobile or TEMPORARY FOOD ESTABLISHMENTS or at some VENDING MACHINE LOCATIONS, EMPLOYEES may use chemically treated towelettes for handwashing.		01/15/24
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		<b>Item(s):</b> Handwashing lavatories		01/15/2024
		<b>Problem(s):</b> Not provided		01/15/2024

1/15/2024		THE CARVEL WAFFLE CONE STAND AND THE FLAVORED ICE STANDS WERE OPERATING IN LOCATIONS THAT DO NOT HAVE HAND SINKS. CRISLER ARENA IS USED FOR MANY ACTIVITIES/SPORTS AND IS OPEN MUCH MORE FREQUENTLY FOR USE THAN THE FOOTBALL STADIUM. PLUS, THE ENTIRE FACILITY IS ENCLOSED WITH HOT AND COLD RUNNING WATER AVAILABLE AT THE CONCESSION STANDS. DO NOT SELL FOOD ITEMS THAT REQUIRE HANDLING AT STANDS THAT DO NOT HAVE A HAND SINK WITH HOT AND COLD RUNNING WATER. DISCONTINUE THE SALES OF ICE CREAM AND FLAVORED ICE AT THESE LOCATIONS. THIS WAS DISCUSSED WITH SODEXO AND THEY WILL FIND AN APPROPRIATE LOCATION FOR THESE VENDORS.		
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**Main Kitchen**

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

4-501.11 Core		<b>Chronic</b> EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	04/14/24	
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**Item(s):** equipment  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

1/15/2024 THE MAIN KITCHEN DISH MACHINE IS NOT FUNCTIONING. REPAIR THIS UNIT SO STAFF IS ABLE TO EFFICIENTLY MANAGE THE PROCESS OF WASH, RINSE, SANITIZE THE DISHWARE.

4-502.13 Core		(A) SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused. (B) The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.	04/14/24	
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**Item(s):** Single-service/single-use items  
**Problem(s):** Reused  
**Correction(s):** Do not reuse single-service/single-use items.

1/15/2024  
 1/15/2024 HOTEL SIZED ALUMINUM PANS ARE BEING WASHED AND REUSED FOR USE AGAIN LATER. THESE PANS ARE NOT DESIGNED TO BE WASHED AND REUSED, THEY CANNOT BE PROPERLY WASHED. STAFF HAS ACCESS TO A LARGE NUMBER OF WASHABLE HOTEL PANS AND SHOULD USE THOSE.

**Closing Comments:**

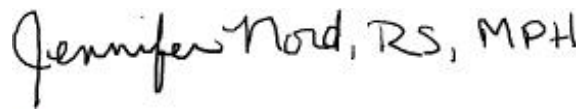
The eyewash station in the main kitchen is not functioning. To protect the health of your staff you should repair or replace this unit and make sure there is a functioning unit in the kitchen.

I personally turned on numerous pieces of hot holding equipment that was already in use. Staff and NPOs need to be trained to check the units and how to turn them on.

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.

Jennifer Nord