

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 1/26/2024 06:00 pm

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

ZIP CODE NOT FOUND

Person In Charge (PIC): Angela Mercer

Establishment Phone:

INSPECTION TYPE:

Follow Up Critical

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

3-501.16 Yost Y517 Yost Y517		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)	12/19/23	01/26/24
		Item(s): Hot food item(s) Problem(s): Stored below 135 degrees F Correction(s): Store above 135 degrees F.		1/26/2024 1/26/2024
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.		
1/26/2024		Correct immediately by holding potentially hazardous foods at 135 degrees F or above. CORRECTED - All potentially hazardous foods being held hot were at 135 degrees F or above throughout the facility, specifically hot dogs in concession stand Y-517 (Buddy's Pizza).		
4-302.14 Yost Y511 Yost Y511		A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)	11/27/23	11/17/23
		Item(s): Sanitizer test kit Problem(s): Not provided At hand sink Correction(s): Provide.		11/17/2023 11/17/2023
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.		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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.

5-205.11		(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)	12/19/23	01/26/24
Entire establishm		(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)		

Item(s): Handwashing sink(s) 1/26/2024
Problem(s): Not easily accessible 1/26/2024
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.

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.

1/26/2024

CORRECTED - All hand washing sinks throughout the facility, specifically in Nacho Cantina: and Y-517 (Buddy's Pizza & Wolverine Classics), were easily accessible upon follow up.

7-102.11		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	01/26/24
Yost Y511				
Yost Y511				

Item(s): Working containers-toxics sanitizer 1/26/2024
Problem(s): Not labeled as to content 1/26/2024
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.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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1/26/2024

CORRECTED - Chemical instructional signage matches chemical sanitizer that is being used in the commissary kitchen (Y-511), which is Ecolab's SMARTPOWER Sink & Surface Cleaner & Sanitizer (see attached photo).

Closing Comments:

Priority/priority foundation violations have been addressed/corrected. Remaining core violations from the routine inspection shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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