

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)

SFE 5081 073091 2/17/2024 07:00 pm

Crisler Center

333 E. Stadium Blvd.

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 |
|--------------------|--------|---|------------|-----------|
|--------------------|--------|---|------------|-----------|

Corrected

| | | | | |
|----------|--|--|----------|----------|
| 3-501.16 | | 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 | 01/15/24 |
|----------|--|--|----------|----------|

Item(s): Hot food item(s) 01/15/2024
Problem(s): Stored above 41 degrees F 01/15/2024
Correction(s): 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.

| | | | | |
|-----------|--|--|----------|----------|
| 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. (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) | 01/25/24 | 01/15/24 |
|-----------|--|--|----------|----------|

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

| Critical / Non-crit | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
|---------------------|--------|--|------------|------------|
| 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. | | |
| 5-203.11 | | (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. | 01/25/24 | 01/15/24 |
| Concourse Con | | | | |
| Concourse Conc | | | | |
| | | Item(s): Handwashing lavatories | | 01/15/2024 |
| | | Problem(s): 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. | | |
| 1/15/2024 | | | | |
| 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. | | |
| 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. | 01/25/24 | 02/17/24 |
| Club Kitchen | | | | |
| Club Kitchen | | | | |
| | | Item(s): Non-food contact surface(s) | | 02/17/2024 |
| | | Problem(s): Soiled | | 02/17/2024 |
| | | 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. | | |
| 2/17/2024 | | CORRECTED - MAKE UNIT HANDLE WAS CLEAN TO SIGHT AND TOUCH UPON FOLLOW UP. | | |

Closing Comments:

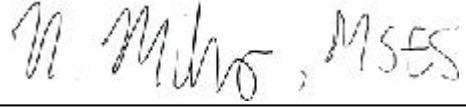
All priority/priority foundation violations have been addressed/corrected.

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

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