

## 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.

**Michigan Stadium (Sodexo)**

**SFE 5081 073090 3/13/2024 03:30 pm**

**Michigan Stadium  
1201 S. Main St.**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Chris Carr**

**Establishment Phone:**

**INSPECTION TYPE:**

Follow Up Critical

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

3-401.14		Raw animal FOODS that are cooked using a NON-CONTINUOUS COOKING process shall be:	02/22/24	02/22/24
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Commissary Kit

Commissary Kit (A) Subject to an initial heating process that is no longer than sixty minutes in duration; (P)  
 (B) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A); (P)  
 (C) After cooling, held frozen or cold, as specified for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.16(A)(2);(P)  
 (D) Prior to sale or service, cooked using a process that heats all parts of the FOOD to a time/temperature specified in paragraph 3-401.11(A); (P)  
 (E) Cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A) if not either hot held as specified under ¶ 3-501.16(A), served immediately, or held using time as a public health control as specified under §3-501.19 after complete cooking; (P) and  
 (F) Stored as follows:  
 (1) After initial heating but prior to cooking as specified under ¶ (D) of this section, separate from ready-to-eat foods as specified under ¶ 3-302.11; (Pf) and  
 (2) After initial heating, but prior to complete cooking, marked or otherwise identified as foods that must be cooked as specified under ¶ (D) of this section prior to being offered for sale or service. (Pf) The food may be identified in any effective manner provided that the marking system is disclosed to the regulatory authority upon request.

**Location:** Walk-in freezer

02/22/2024  
02/22/2024

2/22/2024

PARTIALLY COOKED WINGS WERE FOUND IN THE FREEZER WITHOUT A LABEL INDICATING THE FOOD WAS NOT FULLY COOKED AND NEEDS TO BE FULLY COOKED PRIOR TO SERVING. ALL FOOD THAT IS PARTIALLY COOKED AND COOLED FOR LATER COOKING MUST BE LABELED TO INDICATE THAT IT IS RAW/NOT FULLY COOKED. THIS ITEM HAS BEEN IDENTIFIED AT THIS FACILITY IN THE PAST. PLEASE WORK WITH STAFF TO CONSISTENTLY LABEL THE FOOD PROPERLY. THE WINGS WERE LABELED AS PARTIALLY COOKED DURING THE INSPECTION. VIOLATION CORRECTED.

3-501.17

03/03/24 03/13/24

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
Commissary Kit Commissary Kit		<p>(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)</p> <p>(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)</p> <p>A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)</p> <p><b>Item(s):</b> In house prepared ready-to-eat potentially hazardous food(s)  <b>Location:</b> Walk-in cooler  <b>Problem(s):</b> Without date of consumption marking  <b>Correction(s):</b> Provide proper date marks as stated above.</p>		03/13/2024 03/13/2024
	2/22/2024	THERE WERE THREE DIFFERENT TYPES OF RANCH DRESSING IN THE WALK IN COOLER. ALL WERE PREPARED MORE THAN 7 DAYS PRIOR TO THE INSPECTION. ONE OF THE CONTAINERS HAD A PRODUCTION DATE AND THROW AWAY DATE. THE OTHER TWO CONTAINERS ONLY HAD A PRODUCTION DATE. HOUSE MADE RANCH DRESSING AND OTHER READY TO EAT POTENTIALLY HAZARDOUS FOOD MUST BE DATE MARKED CLEARLY SO THAT ALL STAFF UNDERSTAND WHEN THE FOOD MUST BE THROWN OUT. THIS FACILITY DOES NOT CONSISTENTLY USE A SYSTEM FOR DATE MARKING READY TO EAT. ON THIS DATE ALL OF THE IMPROPERLY DATE MARKED ITEMS WERE THROWN OUT.		
	3/13/2024	CORRECTED - IN-HOUSE PREPARED DRESSINGS, SPECIFICALLY RANCH, WAS DATED FROM 3/11/2024-3/17/2024 INSIDE WALK-IN COOLER (SEE ATTACHED PHOTO).		
4-501.112 Commissary Kit Commissary Kit		In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 194 F, or less than 165 F for stationary rack machines or 180 F for all other machines to assure proper sanitizing of utensils. (Pf)	03/03/24	03/13/24
		<p><b>Item(s):</b> Dish machine final rinse temperature  <b>Problem(s):</b> Less than 180 degrees F  <b>Correction(s):</b> Repair to provide temperature stated above.</p>		03/13/2024 03/13/2024
	2/22/2024	THE DISH MACHINE IS NOT FUNCTIONING PROPERLY AND THE WATER TEMPERATURE IS NOT SUFFICIENT TO SANITIZE. HAVE THE UNIT SERVICED AND USE THE THREE COMPARTMENT SINK TO WASH, RINSE, AND SANITIZE UNTIL THE DISH MACHINE IS REPAIRED. NOTIFY THIS OFFICE WHEN THE DISH MACHINE IS REPAIRED.		
	3/13/2024	CORRECTED - AS EVIDENCED BY HEAT SENSITIVE STICKER, DISH MACHINE IS PROPERLY CLEANING AND SANITIZING (SEE ATTACHED PHOTO). ACCORDING TO PIC, DISH MACHINE WAS RECENTLY SERVICED BY ECOLAB AND HOBART, INCLUDING REPAIR/REPLACEMENT TO HEATING ELEMENT INSIDE BOOSTER HEATER.		
4-601.11 Commissary Kit Commissary Kit		<p>(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)</p> <p>(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.</p>	03/03/24	02/22/24

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

**Item(s):** Food-contact surface(s) equipment

02/22/2024

**Problem(s):** Soiled

02/22/2024

**Correction(s):** Keep clean.

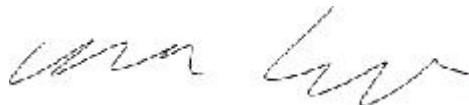
2/22/2024

THE SLICER WAS NOT IN USE AND HAD BEEN PREVIOUSLY CLEANED BUT HAD FOOD MATTER IN SEVERAL LOCATIONS. THOROUGH CLEANING OF THE SLICER IS NEEDED TO PREVENT CONTAMINATION OF FOOD DURING USE. UPON REQUEST THE SLICER WAS CLEANED. VIOLATION CORRECTED.

**Closing Comments:**

Priority/priority foundation violations have been addressed/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