

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.

Alumni Field (Sodexo)

SFE 5081 060577 4/16/2024 5:45:00 PM

Alumni Field

Last Routine: 05/03/2023

1255 S. State St.

ZIP CODE NOT FOUND

Person In Charge (PIC): Angela Mercer

Establishment Phone: (734) 615-5507

INSPECTION TYPE:

Routine Inspection

Manager Certified Yes

License Posted Yes

Antichoking Poster N/A

CO2 Tanks Secured N/A

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 04/16/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Concession stand

4-302.14	Priority Foundation	A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)	05/16/24	
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Item(s): Sanitizer test kit
Problem(s): Not provided At hand sink
Correction(s): Provide.

4/16/2024 Sanitizing test strips shall be provided.

Concession stand has quaternary ammonia test strips, however is currently utilizing Ecolab's SMARTPOWER Sink and Surface Cleaner and Sanitizer, which is a lactic acid/DDBSA sanitizer.

Correct immediately by providing lactic acid/DDBSA test strips, and use test strips regularly to ensure proper concentrations are achieved. In addition, keep test strips in an area that safeguards them from water damage.

7-102.11	Priority Foundation	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)	05/16/24	
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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.

4/16/2024 Chemicals shall be properly identified, labeled and used in accordance with the manufacturer's instructions.

Chemical signage at the 3-compartment sink indicates that the hard surface sanitizer in use is Ecolab's Oasis 146 multi-quat sanitizer, however Ecolab's SMARTPOWER sink and surface cleaner and sanitizer, which is a lactic acid/DDBSA-based cleaner/sanitizer, is attached to the

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Concession stand

chemical dispensing unit (see attached photo).

Per OSHA's Hazard Communication (HAZCOM) protocols and the Food Code, chemicals used in the kitchen should match posted instructions, signs, labels, SDS sheets, etc.

3-302.12 Core		Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.	04/01/25	
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Item(s): Food item(s)

Problem(s): Not identified

Correction(s): Label containers with common name.

4/16/2024		Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.		
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Observed gallon-sized container of "Absopure Steam Distilled Drinking Water" with orange liquid inside of it (see attached photo). According to PIC, orange liquid is popcorn oil.

Ensure that all containers used are labeled clearly with their appropriate, common name. In addition, containers intended for single-use shall not be reused for any food storage.

Container Kitchen

3-501.17 Priority Foundation		(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) (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)	04/16/24	
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A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): In house prepared ready-to-eat potentially hazardous food(s)

Problem(s): Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation

Correction(s): Provide proper date marks as stated above.

04/16/2024
04/16/2024

4/16/2024		Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with the appropriate preparation date and consumption/discard date no greater than 7 days from preparation.		
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Observed sliced tomatoes (located inside top rail of cold-holding unit) that were prepared in the morning with date mark sticker labeled 4/16/2024-4/26/2024 (see attached photo).

Correct immediately by properly date marking PH/TCS foods that will be stored for longer than

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Container Kitchen

24 hours with discard date that does not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

CORRECTED DURING ROUTINE INSPECTION - Date mark was updated to reflect appropriate consumption/discard date (i.e. 4/22/2024).

Closing Comments:

Women's softball match vs. Michigan State University.

Container kitchen cook, Laura, did an excellent job at filling out temperature log (see attached photo).

Remaining priority foundation violations (i.e. 4-302.14, 7-102.11) shall be addressed/corrected within 10 days. Photo can be sent for correction. Core violation shall also be addressed 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)



Nonda Mihas

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