

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.

South Competition & Performance Center
SCPC
2500 S. State St.
ZIP CODE NOT FOUND

SFE 5081 222057 4/27/2024 11:15:00 AM
Last Routine: 04/13/2023

Person In Charge (PIC): Angela Mercer

Establishment Phone: (734) 763-1122

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 Nonda Mihas, a representative from University of Michigan, on 04/27/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Concession stand

4-302.14	A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)	05/26/24
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Item(s): Sanitizer test kit
Location: 3-compartment sink
Problem(s): Not provided
Correction(s): Provide.

4/27/2024 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	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)	05/26/24
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Location: 3-compartment sink

4/27/2024 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 chemical dispensing unit (see attached photo).

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

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.

4-601.11 Core		(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.		04/27/24
		Item(s): Non-food contact surface(s) shelves Location: Storage shelves Problem(s): With accumulation of debris Correction(s): Keep clean.		04/27/2024 04/27/2024

4/27/2024 Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Observed hot chocolate debris that had spilled on shelving inside stainless steel cabinet (located in the customer facing area of the concession stand).

Correct immediately by cleaning nonfood-contact surfaces to sight and touch as soon as possible and maintaining them clean at all times.

CORRECTED DURING ROUTINE INSPECTION - Shelving was cleaned to sight and touch using WipesPlus Food Contact Multi-Surface Wipe.

Portable Stand

4-903.11 Core		Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.		04/27/24
		Item(s): Single-service/single-use article(s) Problem(s): Stored on floor or less than 6 inches above floor Correction(s): Store at least 6 inches above the floor.		04/27/2024 04/27/2024

4/27/2024 Clean utensils, equipment and single-use items shall be stored at least 6 inches off the ground to protect them from splash, debris, and other contaminants.

Portable Stand (Section 5/6) - Observed cardboard box of single-use popcorn containers being stored directly on the ground and resting against pillar (see attached photo).

Correct as soon as possible by storing clean utensils, equipment and single-use items at least 6 inches off the floor to protect them from splash, debris, and other contaminants.

CORRECTED DURING ROUTINE INSPECTION - Sodexo Supervisor, Michael Container of single-use popcorn containers were moved to be stored at least 6 inches off the ground and in a protected manner.

Closing Comments:

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Events: Men's and women's Len Paddock Track Invitational
Men's Big Ten Tournament lacrosse match vs. Ohio State University

HACCP log was filled out and reviewed (see attached log).

Core violations were addressed/corrected during the routine inspection. Priority foundation violations (i.e. 4-302.14, 7-102.11) shall be addressed/corrected within 10 days. Photo can be sent for correction.

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 Mihos

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