

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 1/31/2025 05:30 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		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)	12/06/24	01/31/25
BBQ Shack		Item(s): Cold food item(s)		01/31/2025
BBQ Shack		Problem(s): Stored above 41 degrees F		01/31/2025
		Correction(s): Store below 41 degrees F.		
11/8/2024		BBQ Shack - Multiple unlabeled/undated bottles of sauces were temping at 44°F inside standing two-door Victory cooler (located in the back kitchen area). Instructed food service workers to discontinue use of these sauces for today's service.		
1/31/2025		CORRECTED - All foods were properly labeled.		
4-501.114		A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	11/08/24	11/08/24
Yost Y511		Chlorine ppm pH<10 pH<8		
Yost Y511		25 120 F 120 F		
		50 100 F 75 F		
		100 55 F 55 F		
		Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)		
		Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)		
		Item(s): Other chemical sanitizing solution concentration(s)		11/08/2024
		Problem(s): Does not achieve sanitization		11/08/2024
11/8/2024		A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.		
		Commissary Kitchen (Y-511) - Observed 0 ppm in sanitizing sink where Ecolab SMARTPOWER Sink and Surface Cleaner/Sanitizer is used. Chemical sanitizing dispenser		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		<p>battery is in need of replacement (see 4-501.11 for more details).</p> <p>Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment. For SMARTPOWER, DDBSA concentration should be between 272 and 700 ppm and lactic acid concentration should be between 704 and 1875 ppm; use test strips to confirm and verify.</p> <p>ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Food service workers were educated and instructed how to hand pour Ecolab SMARTPOWER Sink and Surface Cleaner/Sanitizer into the sanitizing compartment and verify the proper concentration (per the manufacturer's instructions/label) using the provided DDBSA/lactic acid test strips.</p>		
3-501.17 BBQ Shack BBQ Shack		<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>Item(s): Commercially processed ready to eat potentially hazardous food(s) Location: 2-door cooler(s) Problem(s): Without date of consumption marking Correction(s): Provide proper date marks as stated above.</p>	12/06/24	01/31/25
	11/8/2024	BBQ Shack - Observed multiple unlabeled/undated bottles of sauces inside standing two-door Victory cooler (located in the back kitchen area). Date mark all PH/TCS foods that are out of their commercial packaging with a discard/use by date that is no greater than 7 days from the preparation date.		
	1/31/2025	CORRECTED - All PH/TCS foods were properly dated.		
4-501.17 BBQ Shack BBQ Shack		<p>Warewashing water shall contain cleaning solution(s) and must be used according to manufacturer's label instructions. (Pf)</p> <p>Item(s): Cleaning agents for warewashing detergent Location: 3-compartment sink(s) Problem(s): Not used according to manufacturer's label instructions Correction(s): Use according to manufacturer label directions.</p>	11/18/24	11/08/24
	11/8/2024	BBQ Shack - 3-compartment sink was set up in the back kitchen area, however there was no detergent in the wash solution.		
		ADDRESSED/CORRECTED DURING THE ROUTINE INSPECTION - Ecolab PanTastic was added to the wash solution (per the manufacturer's label/instructions).		
5-205.11			11/08/24	11/08/24

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishm (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)

Entire establishm (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

Item(s): Handwashing sink(s)

11/08/2024

Problem(s): Not easily accessible

11/08/2024

Correction(s): Make easily accessible.

11/8/2024 The following hand washing sinks throughout the facility were not easily accessible:

1) Buddy's Pizza (Y-502B) - Observed soiled plastic tray was placed across the hand washing sink basin. Soiled plastic tray was moved to make the hand washing sink easily accessible.

2) Wolverine Classics (Y-502A) - Observed large bottled water cooler blocking the entrance to the hand washing sink. Large bottled water cooler was moved to make the hand washing sink easily accessible.

3) Captain's Lounge (3rd Level) - Observed large electrical hot-holding unit blocking the entrance to the hand washing sink. Large electrical hot-holding unit was moved to make the hand washing sink easily accessible.

Hand washing sink accessibility continues to be an issue due to the size constraints of the concession stands. Avoid placing extra pieces of equipment (e.g. large bottled water cooler) inside the concession stands.

ADDRESSED/CORRECTED DURING THE ROUTINE INSPECTION - The above hand washing sinks were made easily accessible. In addition, discussion/education was held with food service workers on the importance of hand washing to reduce the spread of disease and contamination, and food service workers were instructed to wash their hands prior to resuming food preparation.

Closing Comments:

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

Report emailed to PIC on 2/3/2025.

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