

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)
Crisler Center
333 E. Stadium Blvd.
ZIP CODE NOT FOUND

SFE 5081 073091 2/5/2025 5:00:00 PM
Last Routine: 01/15/2024

Person In Charge (PIC): Angela Mercer (Sodexo)

Establishment Phone:

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 02/05/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Concourse Concessions

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.	03/07/25
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Item(s): Non-food contact surface(s) shelves
Location: 2-door condiment top cooler(s)
Problem(s): Soiled
Correction(s): Keep clean.

2/5/2025	(C) Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.	
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Concession Stands 3668 (Hail Hail Burger & Chicken) and 3551 (Flock) - Interior of 2-door coolers with open air top rail has encrusted food accumulation and other debris buildup, which is in need of cleaning.

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.	03/07/25
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Item(s): Single-service/single-use article(s)
Location: Storage shelves
Problem(s): Stored on floor or less than 6 inches above floor
Correction(s): Store at least 6 inches above the floor.

2/5/2025	Clean utensils, equipment and single-service items shall be stored at least 6 inches off the ground to protect them from splash, debris, and other contaminants.	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Concourse Concessions

Observed multiple single-service cardboard boats had fallen onto the ground around shelving unit (located near concession stand entry door).

Correct as soon as possible by discarding any single service items that may have become contaminated/soiled. In addition, keep single service items covered/protected, and store them at least 6 inches off the ground to protect them from sources of contamination.

5-501.116 Core		Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be thoroughly cleaned in a way that does not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, or SINGLE-SERVICE and SINGLE-USE ARTICLES, and waste water shall be disposed of as required by law, and at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents.	03/07/25	
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Item(s): Refuse container(s)

Problem(s): Attracts insects/rodents

Correction(s): Maintain in good repair and clean to prevent attraction of pests.

2/5/2025		Waste water shall be disposed of at a regular frequency to avoid standing, soiled water, which may become a nuisance (e.g. unpleasant odors) and harborage condition for pests.		
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Concession Stand 3551 (Flock) - Observed standing, soiled mop water in mop bucket located near 3-compartment sink (see attached photo). Sodexo staff stated that standing, soiled mop water was in the in the mop bucket when they arrived in the concession stand.

Correct as soon as possible by dumping mop water in an approved location.

Crisler Center Club Kitchen

6-301.11 Priority Foundation		Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)	03/07/25	
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Item(s): Soap at handsink kitchen

Problem(s): Not provided At hand sink

Correction(s): Provide

2/5/2025		Soap dispensing cartridge was empty at the hand washing sink (located across from cook line).		
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Entire establishment

5-205.15 Priority	Chronic	A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; (P) and (B) Maintained in good repair.	02/05/25	
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Item(s): Plumbing system water line(s)

Problem(s): Not maintained

Correction(s): Maintain in good repair

2/5/2025		The plumbing system shall be maintained in a state of good repair.		
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

Observed low water pressure at the following hand washing sinks throughout the concourse:

- 1) Concession Stand 3551 (Flock) - Hand washing sink (located along front line), specifically on hot water line
- 2) Concession Stand 3621 (Buddy's Pizza) - Hand washing sink, specifically on hot water line
- 3) Concession Stand 3641 (Nacho/Wolverine Supreme) - Hand washing sink (located near 3-compartment sink)
- 4) Concession Stand 3663 (Wolverine Classics) - Hand washing sink, specifically on hot water line
- 5) Concession Stand 3668 (Flock) - Hand washing sink (located along front line), specifically on hot water line
- 6) Concession Stand 3854 (Big House BBQ) - Hand washing sink, specifically on hot water line
- 7) Concession Stand 3883 (Buddy's Pizza) - Hand washing sink, specifically on hot water line

Correct as soon as possible by providing adequate water pressure to the above hand washing sinks throughout the concourse.

4-501.11 Core	Chronic	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	03/07/25	
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Item(s): equipment
Location: dish machine(s)
Problem(s): In poor repair
Correction(s): Repair/replace.

2/5/2025 Commissary & Club (room 3854) Kitchens - Dish machines were not operational at the time of the routine inspection. According to Eric Adesso (Sodexo), they are waiting on parts from Ecolab to repair floats within the dish machines. In the meantime, kitchen staff were instructed to continue utilizing the 3-compartment sinks (which were properly filled and being used at the time of the routine inspection) to wash, rinse, and sanitize soiled dishware.

2/5/2025 Commissary Kitchen - Observed ripped/missing air curtains inside the walk-in cooler and freezer. Replace ripped/missing air curtains to prevent pest entry, and to maintain optimal/safe internal ambient air temperatures.

Closing Comments:

Routine inspection conducted at men's basketball game vs. Oregon.

Provide SOP for cleaning/sanitizing ColdSnap machines (located in the Crisler Center Club).

Follow up will be conducted by the end of the basketball season to reinspect items 5-205.15 and 6-301.11.

Report emailed to PIC, Bret Donaldson (Sodexo), Eric Adesso (Sodexo), Michael Jordan (Sodexo), and Nathan Moseley (Crisler Center Facilities Manager) on 2/7/2025.

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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.

CAUTION
Wet Floor

Rubbermaid

