

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 (Buddy's Pizza)

SFE 5081 354239 4/19/2025 9:00:00 AM
Last Routine: 09/21/2024

Michigan Stadium
1201 S Main St

ZIP CODE NOT FOUND

Person In Charge (PIC): George Dbini

Establishment Phone: 734-647-2583

INSPECTION TYPE:

Routine Inspection

Manager Certified Yes
License Posted Yes
Antichoking Poster Yes
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 04/19/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

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)	04/19/25
Priority		

Chlorine	ppm	pH<10	pH<8
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25	120 F	120 F	
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50	100 F	75 F	
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100	55 F	55 F	
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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)

04/19/2025

Problem(s): Does not achieve sanitization

04/19/2025

4/19/2025 A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

Observed 0 parts per million (ppm) using DDBSA/lactic acid test strip in red bucket where Ecolab SMARTPOWER Sink & Surface Cleaner & Sanitizer is used. Chemical dispensing unit where Ecolab SMARTPOWER Sink & Surface Cleaner & Sanitizer is used has a dead battery (see 4-501.11 for more details).

Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment. For Ecolab SMARTPOWER Sink & Surface Cleaner & Sanitizer, DDBSA concentration should be between 272 and 700 ppm and lactic acid concentration should be between 704 and 1875; use test strips to confirm and verify.

In the meantime, Ecolab Sink & Surface Cleaner Sanitizer may be hand poured into 3-compartment sink and red pails and diluted to the appropriate concentration mentioned above in order to achieve sanitization until repair to chemical dispensing unit can be made.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Red buckets with sanitizing solution were emptied and refilled with the appropriate concentration of Ecolab SMARTPOWER Sink & Surface Cleaner & Sanitizer as verified using a DDBSA/lactic acid test strip.

4-501.11 EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 07/18/25
Core

Item(s): equipment

Problem(s): In poor repair

Correction(s): Repair/replace.

4/19/2025 Chemical dispensing using (where Ecolab SMARTPOWER Sink and Surface Cleaner and Sanitizer is used) has a dead battery and food service employees have to hand pour sanitizer.

Replace battery in chemical dispensing unit (where Ecolab SMARTPOWER Sink and Surface Cleaner and Sanitizer is used).

4/19/2025 Light bulb above the door inside the walk-in cooler is not operational.

Replace light bulb above the door inside the walk-in cooler.

Closing Comments:

Routine inspection conducted at the UM spring football game.

2025-2026 food service establishment (FSE) license renewal application was filled out by PIC/Operations Manager and 2025-2026 FSE license was given to PIC.

Report emailed to PIC on 4/23/2025.

Abbreviations Appendix:

Active Managerial Control (AMC)

Clean in Place (CIP)

Code of Federal Regulations (CFR)

Environmental Protection Agency (EPA)

Hazard Analysis and Critical Control Point (HACCP)

Michigan Department of Agriculture & Rural Development (MDARD)

Potentially Hazardous Food (PHF)

Priority (P)

Priority Foundation (Pf)

Person-in-Charge (PIC)

Ready-to-Eat (RTE)

Reduced Oxygen Packaging (ROP)

Shiga toxin-producing Escherichia coli (STEC)

Time/Temperature Control for Safety (TCS)

Time as a Public Health Control (TPHC)

U.S. Department of Agriculture (USDA)

U.S. Food & Drug Administration (FDA)

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/>

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