

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
Person In Charge (PIC): Angela Mercer.

SFE 5081 222057 4/19/2025 12:00:00 PM
Last Routine: 4/27/2024

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 4/19/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Closing Comments:

Routine inspection conducted during women's lacrosse match vs. Rutgers University.

HACCP log was reviewed, and Dawn (Sodexo) did a good job of recording cooking temperatures.

Update chemical signage at 3-compartment sink since Ecolab SMARTPOWER Sink and Surface Cleaner and Sanitizer is being used.

Report emailed to PIC and Sodexo management team on 4/22/2025.

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

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.