

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.

Cliff Keen Arena (Levy)
Cliff Keen Arena
616 E. Hoover Ave.
Ann Arbor, MI 48104
Person In Charge (PIC):

SFE 5081 367277 9/19/2026 10:30:00 AM
Last Routine: 09/17/2025

Establishment Phone: (734) 995-4661

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 Thania Flores, a representative from University of Michigan, on 09/19/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Concession stand

3-403.11 Priority	(A) POTENTIALLY HAZARDOUS FOOD that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 165°F for 15 seconds, if reheated in a microwave oven the FOOD must be rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating. (P) (B) Commercially processed READY-TO-EAT FOOD shall be heated to a temperature of at least 135°F for hot holding. (P) (C) Reheating for hot holding shall be done rapidly and the may not exceed 2 hours. (P)	09/19/26
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Item(s):	Reheated food(s)	09/19/2026
Location:	Prep area	09/19/2026
Problem(s):	Reheated to 165 degrees F	
Correction(s):	Reheat to 165 degress F for 15 seconds.	

9/19/2026	Potentially hazardous foods that are reheated shall reach a temperature of 165°F for 15 seconds and shall be reheated rapidly in a time frame that does not exceed 2 hours. Observed the employee had just placed hot dogs on the heating equipment. When asked about what temperature they should be heated to, the employee was unsure. Per the hot dog package instructions, the hot dogs must be heated to 165°F. Correct immediately by reheating those potentially hazardous food items to 165°F for 15 seconds in rapid fashion that does not exceed 2 hours, and placing in steam tables to be held hot at 135 F or above. CORRECTED DURING ROUTINE INSPECTION - Staff was instructed to heat hot dogs to 165°F and then hot hold at 135°F.
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4-302.14	Chronic	09/19/26
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Concession stand

Priority Foundation A test kit or other device that accurately measures the concentration in mg/L of
SANITIZING solutions shall be provided. (Pf)

Item(s): Sanitizer test kit

09/19/2026

Problem(s): Not provided At hand sink

09/19/2026

Correction(s): Provide.

9/19/2026 Sanitizing test strips shall be provided.

Observed facility does not have quaternary ammonium test strips.

Correct immediately by providing quaternary ammonia test strips to ensure proper concentration when using it in the 3-compartment sink and red pails to sanitize food-contact surfaces of equipment and nonfood-contact surfaces of equipment.

Use test strips regularly to ensure proper concentrations are achieved, and keep test strips in an area that staff can easily access them and safeguards them from water damage.

CORRECTED DURING ROUTINE INSPECTION - Quaternary ammonium test strips were provided/

Closing Comments:

Joint routine inspection conducted by Ellie Holmes and Thania Flores.

A quaternary ammonium dispenser must be installed at the 3-compartment sink. At the time of inspection, Instructed staff how to hand pour quaternary ammonia sanitizer in the sanitizing compartment at 3-compartment sink and in red sanitizing buckets to achieve proper concentration for sanitization of hard surfaces.

Staff was able to answer all food safety questions. Great job!

This report was emailed on September 21, 2026.

Person in charge (Name and Title)

Inspected By (Name and Title)



Thania Flores

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