

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 Quad Dining
South Quad
600 E. Madison
Ann Arbor, MI 48109

SFE 5081 029140 4/21/2022 12:00 pm

Person In Charge (PIC): Jason Burgett

Establishment Phone: (734) 764-0169

INSPECTION TYPE:

Follow Up Critical

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

3-302.11		(A) FOOD shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal FOODS during storage, preparation, holding, and display from: (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables,(P) and (b) Cooked READY-TO-EAT FOOD; (P) (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food. (2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: (a) Using separate EQUIPMENT for each type, (P) or (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, (P) and (c) Preparing each type of FOOD at different times or in separate areas; (P)	04/07/22	04/07/22
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Location: Walk-in cooler

4/7/2022
4/7/2022

4/7/2022 Food shall be protected from cross contamination by storing raw animal food below or away from ready to eat food and by storing raw animal foods based on final cooking temperature (ready-to-eat foods above seafood/fish above whole cuts of pork/beef above ground beef above poultry/eggs).

Basement Kitchen Walk-in Meat Cooler - Observed poultry stored above pork and beef on shelving unit.

Correct by storing raw animal foods below or away from ready to eat foods and storing raw animal foods based on final cooking temperature.

CORRECTED ONSITE - Poultry was moved to be stored below pork and beef.

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	04/07/22	04/07/22
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Signa
Signature

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		<p>at a temperature of 130°F; or (P) (B) At 41°F or less (P)</p> <p>Item(s): Hot food item(s) Location: hot holding unit(s) Problem(s): Stored below 135 degrees F Correction(s): Store above 135 degrees F.</p>		4/7/2022 4/7/2022
4/7/2022		<p>Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.</p> <p>Signature - Observed balsamic chicken legs at 125 degrees F in hot-holding unit.</p> <p>Correct immediately by holding potentially hazardous foods at 135 degrees F or above.</p> <p>CORRECTED ONSITE - Balsamic chicken legs that were out of temperature were discarded.</p>		
7-204.11 Entire Entire establishn		<p>Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT SURFACES shall meet the requirements specified in this code. (P)</p> <p>Item(s): Sanitizer(s)</p>	05/06/22	04/21/22 4/21/2022 4/21/2022
4/7/2022		<p>Chemical sanitizers must be used according to manufacturer's labels.</p> <p>Various red sanitizer pails used throughout dining hall were found to be in excess of the specified concentration range of 272-700 DDBSA and 704-1875 lactic acid. These red sanitizer pails are filled at the Ecolab SMARTPOWER dispensers at Grand Central Station, dish washing room, and Kosher.</p> <p>Correct immediately by having the Ecolab rep adjust the sanitizer dispenser to the correct concentration range. For SMARTPOWER, 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.</p>		
4/21/2022		<p>CORRECTED - DDBSA concentration was between 272 and 700 ppm and lactic acid concentration was 704 and 1875 in red pails where Ecolab SMARTPOWER is used throughout the facility.</p>		
3-501.17 Final Finale		<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) (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) Improperly date marked Longer than 7 days stored at 41 degrees f</p>	05/06/22	04/21/22 4/21/2022 4/21/2022

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Problem(s):

Correction(s): Provide proper date marks as stated above.

4/7/2022 Potentially hazardous foods stored longer than 24 hours shall be date marked with a consumption/discard date no greater than seven days from preparation date.

Finale - Observed sliced fruit, including cut melon, dated 4/7/2022-4/14/2022 inside standing two-door cooler.

Correct immediately by properly date marking foods that will be stored for longer than 24 hours and use within seven days. Any remaining food at the end of seven days shall be discarded.

4/21/2022 CORRECTED - Potentially hazardous foods were properly date-marked with consumption/discard date no greater than 7 days from preparation date, specifically in Finale.

5-205.11 Entire Entire establishn	(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) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	04/17/22	04/07/22
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Item(s): Handwashing sink(s)

4/7/2022
4/7/2022

Problem(s): Not easily accessible Items stored

4/7/2022 A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.

Observed the following hand washing sinks with items stored either in front of or inside of them, which makes them inaccessible:

1) Two Oceans - Hand washing sink blocked with electrical cord draped over it coming from hot-holding unit.

2) Finale - Hand washing sink had utensils stored inside of sink.

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.

CORRECTED ONSITE - PIC made hand washing sinks easily available without items items stored in front of or inside of hand washing sinks.

Closing Comments:

All priority/priority foundation violations have been addressed/corrected. Remaining core violations shall be addressed as soon as possible, which will be reinspected at the next routine inspection.

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihos