

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.

East Quad Dining

SFE 5081 029136 04/25/2022 10:45 am

East Quad

701 E. University

Ann Arbor, MI 48109

Person In Charge (PIC): Mike Dorer / Allan Sheldon

Establishment Phone: (734) 764-0136

INSPECTION TYPE:

Follow Up Critical

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

3-302.11 Base Basement walk-i		(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)	04/11/22	04/11/22
04/11/2022		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 Cooler - Observed poultry stored above 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.		04/11/2022 04/11/2022
3-501.16 Signa Signature		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 at a temperature of 130°F; or (P)	05/10/22	04/25/22

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		(B) At 41°F or less (P)		
		Item(s): Cold food item(s)		04/25/2022
		Problem(s): Stored above 41 degrees F		04/25/2022
		Correction(s): Store below 41 degrees F.		
04/11/2022		Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.		
		Signature Station - Observed cut leafy greens at 50 degrees F in top rail open-air cooler.		
		Correct immediately by cold-holding potentially hazardous foods at 41 degrees F or below at all times.		
		Alternately, time as a public health control may be used, but potentially hazardous foods must be visually time marked to indicate 4 hour mark from the time the potentially hazardous food items were taken out of refrigeration. At the end of the 4 hour mark of being out of temperature control, then the above foods must either be used or discarded. Additionally, written procedures must be provided that includes directions how to properly use time as a public health control and which potentially hazardous foods it will be used for.		
04/25/2022		Signature Station - The cut leafy greens were moved to the walk-in cooler at the time of the routine inspection and no leafy greens were observed stored in the open-topped cold holding unit at the time of the follow-up. Corrected.		
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)	04/11/22	04/11/22
Base		Chlorine ppm pH<10 pH<8		
Basement kitchen		25 120 F 120 F		
		50 100 F 75 F		
		100 55 F 55 F		
		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): Quaternary ammonia solution		04/11/2022
		Problem(s): Not immersed in A concentration specified on manufacturers label		04/11/2022
04/11/2022		Quaternary ammonia shall be between 100-400 ppm in sanitizing buckets when used for sanitizing food-contact surfaces.		
		Observed quaternary ammonia to be at less than 50 ppm in sanitizing buckets basement kitchen. Employee stated that the buckets had been filled more than 4 hours previously.		
		Correct immediately by replacing the sanitizer with fresh product that is diluted to the correct concentration		
		CORRECTED ON SITE - Quaternary ammonia buckets refilled to achieve proper sanitization (100-400 ppm) as evidenced by test strip.		
6-301.12		Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:	05/10/22	04/25/22
Pulper Room		(A) Individual, disposable towels; (Pf)		
		(B) A continuous towel system that supplies the user with a clean towel;(Pf) or		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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(C) A heated-air hand drying device.(Pf)
 (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)

Item(s): Sanitary hand drying provisions 04/25/2022
Location: hand wash sink(s) paper towel dispenser 04/25/2022
Problem(s): Not provided

04/11/2022 Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.

Observed no paper towels provided at hand washing sink outside of the Pulper Room.

Correct immediately by supplying paper towels to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying. In addition, paper towels must be conveniently located for employees to dry hands.

04/25/2022 Observed paper towels provided at hand washing sink outside of the Pulper Room. Corrected.

6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: 05/10/22 04/25/22
 Base (A) Routinely inspecting incoming shipments of FOOD and supplies;
 Basement pop s (B) Routinely inspecting the PREMISES for evidence of pests;
 (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)
 (D) Eliminating harborage conditions.

Item(s): Pest(s) flies 04/25/2022
Problem(s): Present in facility Without use of trapping devices Bait boxes Bait boxes 04/25/2022
Correction(s): Utilize trapping devices to help eliminate pests.

04/11/2022 The presence of insects shall be controlled to minimize their presence on the premise by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.

Observed small flies near the basement pop machine syrup storage area without trapping devices present.

Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator.

04/25/2022 Observed no small flies near the basement pop machine syrup storage area and kitchen-made vinegar traps have been added. Corrected.

Closing Comments:

Approved

Person in charge (Name and Title)



Inspected By (Name and Title)



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

David Peters