**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.

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### UnCorrected

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild Fire</td>
<td></td>
<td>Follow Up Critical</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td></td>
<td>Dispensing utensil(s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Problem(s):</td>
<td></td>
<td>Improperly stored To prevent contamination of food or food related</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td></td>
<td>Store in manner that does not contaminate items</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| Item(s):           |        | Equipment                                          |            |           |
| Problem(s):        |        | Do not meet requirements of rule                  |            |           |
| Correction(s):     |        | Repair/replace to meet requirements of rule        |            |           |

| Item(s):           |        | Equipment components doors                         |            |           |
| Location:          |        | 1-door cooler(s) door                              |            |           |
| Problem(s):        |        | Not adjusted per manufacturer's specifications     |            |           |
| Correction(s):     |        | Adjust according to manufacturer specifications.   |            |           |

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**Institutional Name:** University of Michigan

**Department:** EH&S

**Location:** Ann Arbor, MI 48109-1010

**Phone:** (734) 647-1142

**Food Establishment:** East Quad

**Address:** East Quad

**City:** Ann Arbor

**State:** MI

**Zip Code:** 48109-1010

**Establishment:** East Quad

**Phone:** (734) 764-0136

**Person In Charge (PIC):** Mike Dorer

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**INSPECTION TYPE:**

Follow Up Critical

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Edition: 2021-03-01

Date: 10/18/2021
Critical / Non-crit | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected
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**Item(s):** Nonfood contact surface(s)
**Problem(s):** Soiled
**Correction(s):** Keep clean.

**6-501.11**
Base

PHYSICAL FACILITIES shall be maintained in good repair.

**Item(s):** Physical facilities Floor(s)
**Problem(s):** In poor repair
**Correction(s):** Repair/replace.

**6-501.12**
Pots & Pans Room

(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

**Item(s):** Physical facilities/structures floors
**Problem(s):** With accumulation of debris
**Correction(s):** Keep clean.

**6-501.14**
Dining Area

(A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.
(B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.

**Item(s):** Ventilation system
**Problem(s):** Not clean
**Correction(s):** Keep clean

**Corrected**

**4-501.114**
Dining Area

A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)

<table>
<thead>
<tr>
<th>Sanitizer</th>
<th>ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorine</td>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
</tr>
<tr>
<td></td>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
</tr>
<tr>
<td></td>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
</tr>
</tbody>
</table>

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)  10/12/2021
Problem(s): Does not achieve sanitization  10/12/2021
Correction(s): Discontinue use.

5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for
DishrEMPLOYEE use and used for no other purpose. (Pf)  10/22/21 10/18/21
Dishroom (B) An automatic handwashing facility shall be used in accordance with
manufacturer’s instructions. (Pf)

Item(s): Handwashing sink(s)  10/18/2021
Location: hand wash sink(s)  10/18/2021
Problem(s): Not easily accessible Items stored In front of In front of
Correction(s): Remove items from handsink. Do not store items at handsink.

10/18/2021

VIOLATION CORRECTED - Handwashing sink at the clean end of the dish machine is now
easily accessible (see attached photo).

Closing Comments:
All priority/priority foundation violations have been addressed/corrected, however please address/correct
remaining core violations as soon as possible, which will be reinspected at the following 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 Mihas