

## 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.

**North Quad Dining**  
**North Quad**  
**105 South State St.**  
**Ann Arbor, MI 48109**  
**Person In Charge (PIC): Rob Sutch**

**SFE 5081 068363 04/13/2022 10:00 am**

**Establishment Phone: (734) 764-0170**

**INSPECTION TYPE:**

Follow Up Critical

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

7-102.11 Entire Entire establishm	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)	11/04/21
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**Problem(s):** Not labeled as to content  
**Correction(s):** Label all containers as to content.

10/25/2021	Chemicals shall be properly identified, labeled and used in accordance with the manufacturer's instructions.
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Even though all signage, dispensing equipment, test strips, etc indicate the hard surface sanitizer in use at the dining center is Ecolab's SMARTPOWER lactic acid/DDBSA based sanitizer/cleaner, the actual sanitizing product in use is Ecolab's Oasis 146 MultiQuat sanitizer. Sani pails were showing no concentration of sanitizer when checked with the SMARTPOWER test strips. However, once it was made clear to the EHS inspector the chemical sanitizer actually in use was the Oasis 146 MultitQuat, then the sani pails tested in the required 150-400 PPM range when checked with quat test strips. Per HazCom protocols and the Food Code, chemicals used in the establishment should match posted instructions, signs, labels, SDS sheets, etc.

Correct by either switching the sanitizing chemical back to Ecolab SMARTPOWER or have the Ecolab rep switch signage, test strips, labels, SDS sheets, etc back to Oasis 146 MultiQuat materials.

NOTE: The spray bottles labeled as 'Sanitizer' in the seating area tested 'present' for SMARTPOWER sanitizer with SMARTPOWER test strips. An Ecolab dilution dispenser with the concentrated SMARTPOWER cleaner/sanitizer solution attached could not be located in the dining center at the time of the inspection. Where are these spray bottles being filled?

04/13/2022	UNCORRECTED - Oasis 146 MultQuat is still present in dishroom even though all signage, dispensing equipment, test strips, etc. indicate the hard surface sanitizer in-use at the dining center is Ecolab SMARTPOWER.
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Correct by either switching the sanitizing chemical back to Ecolab SMARTPOWER or have the Ecolab rep switch signage, test strips, labels, SDS sheets, etc back to Oasis 146 MultiQuat materials.

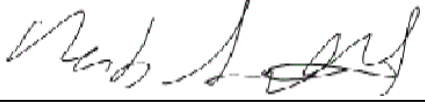
**Corrected**



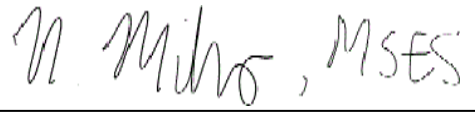
Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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inspection in the fall 2022 semester.

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