

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 10/03/2022 02:00 pm

East Quad

701 E. University

Ann Arbor, MI 48109

Person In Charge (PIC): Michael Dorer

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

3-501.16		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 at a temperature of 130°F; or (P) (B) At 41°F or less (P)	10/15/22	10/03/22
Entire				
Entire establishm				
		Item(s): Hot food item(s)		10/03/2022
		Problem(s): Stored below 135 degrees F		10/03/2022
09/16/2022		Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens. Observed fish at 110 degrees F in hot-holding unit at Farmer's Table and chicken at 110 degrees F in hot-holding unit at Signature. PIC stated that these items were cooked around 9:30 am and may have cooled off in the slicing process, specifically in regards to the chicken. HACCP log was not filled out at Signature station. PIC indicated that these two items would be reheated to 165 degrees F before serving at the lunch period.		
		Correct immediately by holding potentially hazardous foods at 135 degrees F or above.		
10/03/2022		CORRECTED - All potentially hazardous foods being held hot were at 135 degrees F or above.		
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 at a temperature of 130°F; or (P) (B) At 41°F or less (P)	09/16/22	10/03/22
Salad				
Salad Bar				
		Item(s): Cold food item(s)		10/03/2022
		Problem(s): Stored above 41 degrees F		10/03/2022
		Correction(s): Store below 41 degrees F.		
09/16/2022		Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under §3-501.19, potentially hazardous cold food (time/temperature control for safety food) shall be maintained: At 5°C (41°F) or less. P		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Observed all foods checked for temperature on the salad bar above 41 degrees.
 Canned tuna: ~50 degrees
 Sliced deli ham: 47 degrees
 All sliced cheeses: ~48 degrees
 Tofu: 50 degrees
 Feta: 53 degrees
 Edamame: 47 degrees
 Sliced cucumber: 57 degrees

Back-up pans of salad bar foods were all found at above 41 degrees in the roll-in 1-door cooler adjacent to the salad bar. The dining center is open for lunch from 10:30am-2:00pm, then dinner from 4:30pm-8:30pm. Salad bar prep occurs daily by a food worker, but prep is day-of, which does not allow sufficient time for the entire quantities of salad bar pans to cool to below 41 degrees prior to service in a walk-in cooler. The dining center staff assumes salad bar items are consumed so quickly by the student customers that even if the foods on the salad bar are above 41 degrees, they don't last long enough to pose a food safety risk to the customers.

The staff would like to use Time as a Control for items on the salad bar and in the back-up cooler, but a Time as a Control for food safety plan must be written, submitted to this office for review and approval, and all pans of food intentionally labeled with date and time marks indicating when any given salad bar item must be discarded. None of the above requirements for a Time as a Control for Food Safety plan are currently approved and/or in compliance.

Last, the salad bar station, along with all the other food serving stations in the dining center, have dedicated HACCP-based food safety temperature monitoring logs. However, at today's inspection at least, the salad temperature monitoring log was blank and is not being completed per procedure with pre-opening, in-service and end-of-service temperature checks.

Develop a written Corrective Action Plan, submit to this office for review and approval, implement the plan, and verify with routine checks for compliance.

10/03/2022 CORRECTED - All salad bar temperatures, including standing one-door reach-in cold-holding unit, were at 41 degrees F or below, specifically chickpeas and tomatoes at 39 degrees F. Establishment is now utilizing blast chiller after preparing salad bar cart.

3-501.18 24 C 24 Carrots	A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)	09/16/22	09/16/22
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Item(s): Ready to eat, potentially hazardous food(s) 09/16/2022
Location: Walk-in cooler 09/16/2022
Problem(s): Beyond consume by date
Correction(s): Dispose of food item.

09/16/2022 A food specified in ¶ 3-501.17(A) or (B) shall be discarded if it:
 (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; P

Observed a long narrow black plastic food pan containing yogurt on a speed rack in the walk-in cooler dated 9/4 - 9/10, the expiration date being six days ago. The pan of yogurt was removed from the cooler and the food worker in 24 Carrots told to throw away the yogurt in the pan. Corrected at the time of the inspection.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
3-501.17 Pizziti Pizzitis		(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) A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf) Item(s): In house prepared ready-to-eat potentially hazardous food(s) Problem(s): Improperly date marked	10/15/22	10/03/22 10/03/2022 10/03/2022
	09/16/2022	Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation. Pizzitis - Ground beef was prepared on 9/15/2022, however was date-marked 9/16/2022-9/22/2022. I had a discussion with the employee working in this station that the beginning date should be the date that the food was originally cooked. Correct immediately by properly date marking foods that will be stored for longer than 24 hours with either preparation date, use by date, or range of dates that is not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.		
	10/03/2022	CORRECTED - All potentially hazardous foods stored for longer than 24 hours, were properly date-marked with discard date no greater than 7 days from preparation date.		
5-205.11 Farm Farmer's Table		(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) Item(s): Handwashing sink(s) Location: hand wash sink(s) Problem(s): Not easily accessible Items stored In front of In front of	09/26/22	09/16/22 09/16/2022 09/16/2022
	09/16/2022	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) Farmer's Table - Speed rack was stored in front of hand washing sink. Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.		
6-301.12 Glute Gluten Free Roc		Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels; (Pf) (B) A continuous towel system that supplies the user with a clean towel;(Pf) or	09/26/22	09/16/22

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 disposable, paper towels 09/16/2022
Problem(s): Not provided At hand sink 09/16/2022

09/16/2022 Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.

Gluten Free Room - Observed no paper towels provided at hand washing sink.

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.

CORRECTED - Paper towels were supplied at hand washing sink at the time of routine inspection.

Closing Comments:

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

Person in charge (Name and Title)



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

Inspected By (Name and Title)



 Nonda Mihos