

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

SFE 5081 068363 10/4/2022 10:30:00 AM
Last Routine: 4/13/2022

Person In Charge (PIC): Kelly Goettler / Rob Sutch

Establishment Phone: (734) 764-0170

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	Yes

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by David Peters, a representative from University of Michigan, on 10/4/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

4-903.11 Core	Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.	01/02/23
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Item(s): Clean equipment/utensil(s)
Location: Shelving Unit Utensil drawer
Problem(s): Stored in soiled, wet conditions
Correction(s): Store in protected manner.

10/4/2022 Cleaned equipment and utensils shall be stored in a clean, dry location.

Observed two bins of utensils in the back part of the kitchen with a buildup of food debris in contact with the utensils.

Correct as soon as possible by wash, rinse, and sanitizing the bins in which the utensils are stored and storing utensils in a clean, dry location.

Basement storage room

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	01/02/23
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Item(s): equipment
Problem(s): Do not meet requirements of rule
Correction(s): Repair/replace to meet requirements of rule.

10/4/2022 Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

Observed a non-working/burnt out light fixture in the dry goods storage room in the basement. The storeroom is dimly lit as it is if all the light fixtures were working. Submit a work order to troubleshoot and fix the issue with the light fixture.

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

6-501.111 Priority Foundation The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: 10/04/22
 (A) Routinely inspecting incoming shipments of FOOD and supplies;
 (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): Routine inspections

10/4/2022 The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§ 7-202.12, 7-206.12, and 7-206.13.

Observed a plastic beverage cup with plastci wrap over the top with holes in it and dried vinegar residues in the cup in the dishwashing room. Also observed a previously water logged and now buckled-looking mouse trap in a cardboard rodent station under the Salvajor disposal. The mouse trap was still "loaded", but no bait/peanut butter was seen on the trap release.

Place a work order with Pest Management to update/refresh/add fly and mouse control devices. Avoid making homemade fly attractant traps.

4-501.14 Core A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards shall be cleaned as required. 01/02/23

Item(s): Warewashing equipment dishmachine

Location: dish machine(s)

Problem(s): Not cleaned

Correction(s): Clean as required above.

10/4/2022 A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under § 4-301.13 shall be cleaned:

- (A) Before use;
- (B) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and
- (C) If used, at least every 24 hours.

Observed what appeared to be mostly food identification and date mark labels stuck in the openings of several sprayer arms inside the dish machine. Have the dish room staff remove the sprayer arms and clear out labels and other debris that may be blocking the holes when the dish machine is shut down when the dining center closes for the day. Check and clean the sprayer arms to clear any blockages routinely.

Dishwashing Area

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

6-501.12 Core		(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.	01/02/23	
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Item(s): Physical facilities/structures floors
Location: 3-compartment sink floor
Problem(s): Soiled
Correction(s): Keep clean.

10/4/2022		Physical facilities shall be cleaned as often as necessary to keep them clean. Observed some food matter and other soil/debris on the floor areas under the 3-compartment sink in the dishwashing area in the main kitchen. Have the kitchen cleaner or other staff sweep and mop under the 3-compartment sink to remove any soils and other debris.		
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Kitchen

3-501.17 Priority Foundation		(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)	10/14/22	
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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): Without date of consumption marking
Correction(s): Provide proper date marks as stated above.

10/4/2022		Refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days. Observed two metal food pans with sliced deli ham and two metal food pans of housemade hummus in a reach-in cooler without date mark labeling. Other pans of salad bar toppings, such as sliced red onions, carrot slivers, etc were labeled and dated. Do an in-service training with the kitchen staff on the importance of properly labeling and dating TCS ready-to-eat foods.		
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4-601.11		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to	10/04/22	
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Kitchen

Priority Foundation		<p>sight and touch. (Pf)</p> <p>(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.</p> <p>(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</p> <p>Item(s): Food-contact surface(s) equipment can openers</p> <p>Problem(s): With accumulation of debris</p> <p>Correction(s): Keep clean.</p>	10/4/2022	10/4/2022
10/4/2022		<p>Equipment food-contact surfaces and utensils shall be clean to sight and touch.</p> <p>Observed dried-on food residues on the cutting blade and surrounding surfaces of the counter mounted can opener in the kitchen. The can opener was removed for cleaning at the time of the inspection.</p>		

Salad Bar

3-501.16 Priority		<p>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:</p> <p>(A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)</p> <p>(B) At 41°F or less (P)</p> <p>Item(s): Cold food item(s)</p> <p>Problem(s): Stored above 41 degrees F</p> <p>Correction(s): Store below 41 degrees F.</p>	10/04/22	
10/4/2022		<p>Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.</p> <p>Observed potentially hazardous foods, including sliced tomatoes and cut melon in the salad bar cold holding unit at about 46 degrees F and 53 degrees F, respectively. PIC states that the items were placed in the salad bar at 10:30 am and would be completely used before 2:30 pm.</p> <p>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.</p>		

Closing Comments:

Joint routine inspection conducted by David Peters and Neil Kalakay.

A follow-up inspection will occur within 30 days to verify any open Priority and Priority Foundation items have been corrected. Core violations shall be addressed as soon as possible, which will be reinspected at the next routine inspection.

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UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <http://ehs.umich.edu/campus-life-safety/food-safety/inspections/>

Person in charge (Name and Title)

Inspected By (Name and Title)



David Peters

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