

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): Robert Sutch

SFE 5081 068363 10/13/2022 12:00 pm

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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Corrected

3-501.16 Salad Salad Bar		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)	04/13/22	04/13/22
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Item(s): Cold food item(s) 4/13/2022
Problem(s): Stored above 41 degrees F 4/13/2022
Correction(s): Store below 41 degrees F.

4/13/2022 Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Salad Bar - Observed hummus at 46 degrees F.

Correct immediately by cold-holding potentially hazardous foods at 41 degrees F or below at all times.

CORRECTED ONSITE - Hummus was discarded.

4-202.11 Kitch Kitchen		Multiuse FOOD-CONTACT SURFACES shall be: SMOOTH, be easily cleaned, free of breaks, chips, pits, etc and easily accessible for cleaning and inspection. (Pf)	04/23/22	04/13/22
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Item(s): Food-contact surface(s) Utensil(s) 4/13/2022
Problem(s): In poor repair 4/13/2022

4/13/2022 Multiuse food-contact surfaces shall be free of any breaks, chips, deformities, and pits to facilitate easy cleaning.

Kitchen - Strainer has frayed, rough edges.

Correct immediately by repairing or replacing the above multiuse food-contact surfaces to be free of any breaks, chips, deformities, and pits to facilitate easy cleaning.

CORRECTED ONSITE - Strainer was discarded.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
4-302.14 Dish Dishwashing Are		A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)	05/12/22	10/13/22
		<p>Item(s): Sanitizer test kit quaternary ammonia</p> <p>Problem(s): Not provided</p> <p>Correction(s): Provide additional equipment to meet requirement above.</p>		10/13/2022 10/13/2022
	4/13/2022	Sanitizing test strips shall be provided.		
		<p>Observed no quaternary ammonia test strips in the establishment. Oasis 146 MultiQuat is used in dish washing room to fill various red sanitizing pails for use in microstations and dining area.</p> <p>Correct immediately by providing quaternary ammonia test strips to ensure proper concentration (between 100-400 ppm) when using it in red sanitizing pails to sanitize food-contact surfaces of equipment and nonfood-contact surfaces of equipment.</p> <p>Use test strips regularly to ensure proper concentrations are achieved, and keep test strips in an area that safeguards them from water damage.</p>		
	10/13/2022	CORRECTED - Sanitizing (Ecolab SMARTPOWER) test strips are available for use in the establishment.		
6-301.11 Signa Signature		Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)	04/23/22	04/13/22
		<p>Item(s): Soap at handsink</p> <p>Location: hand wash sink(s)</p> <p>Problem(s): Not provided At hand sink</p>		4/13/2022 4/13/2022
	4/13/2022	Soap shall be provided at every hand washing sink.		
		<p>Signature - Observed no soap provided at hand washing sink.</p> <p>Correct immediately by supplying soap to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing. In addition, soap must be conveniently located for employees to wash hands.</p> <p>CORRECTED ONSITE - Soap was provided at Signature hand washing sink.</p>		
6-301.12 Empl Employee Restr		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 (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)	05/12/22	10/13/22
		<p>Item(s): Sanitary hand drying provisions continuous towel system supplying user with clean towel</p> <p>Location: hand wash sink(s)</p> <p>Problem(s): Not provided At hand sink</p>		10/13/2022 10/13/2022

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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4/13/2022		<p>Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.</p> <p>Female Employee Restroom - Observed no paper towels provided at hand washing sink.</p> <p>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.</p>		
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10/13/2022		CORRECTED - All hand washing sinks, specifically female employee restroom, are supplied with paper towels.		
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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)	05/12/22	10/13/22
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		<p>Problem(s): Not labeled as to content</p> <p>Correction(s): Label all containers as to content.</p>		<p>10/13/2022</p> <p>10/13/2022</p>
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4/13/2022		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. Red sanitizing 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 red sanitizing pails tested in the required 150-400 PPM range when checked with quaternary ammonia test strips. Per HazCom protocols and the Food Code, chemicals used in the kitchen should match posted instructions, signs, labels, SDS sheets, etc.

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

10/13/2022		CORRECTED - All chemicals, specifically Ecolab SMARTPOWER in the ware washing room, are properly labeled with appropriate signage.		
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Closing Comments:

All priority/priority foundation items have been addressed/corrected.

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihao