

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 12:30 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)	10/04/22	10/13/22
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Item(s):	Cold food item(s)		10/13/2022
Problem(s):	Stored above 41 degrees F		10/13/2022
Correction(s):	Store below 41 degrees F.		

10/4/2022 Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

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.

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.

3-501.17 Kitch Kitchen		(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	10/13/22
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A date marking system that does not exceed 7 days, including date of preparation, or

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		opening is to be used. (Pf)		
		Item(s): In house prepared ready-to-eat potentially hazardous food(s)		10/13/2022
		Problem(s): Without date of consumption marking		10/13/2022
		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.		
4-601.11 Kitch Kitchen		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.	10/14/22	10/04/22
		Item(s): Food-contact surface(s) equipment can openers		10/4/2022
		Problem(s): With accumulation of debris		10/4/2022
		Correction(s): Keep clean.		
10/4/2022		Equipment food-contact surfaces and utensils shall be clean to sight and touch.		
		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.		
6-501.111 Dishr Dishroom		The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: (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.	10/14/22	10/13/22
		Item(s): Routine inspections		10/13/2022
				10/13/2022
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 plastic 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.		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Place a work order with Pest Management to update/refresh/add fly and mouse control devices. Avoid making homemade fly attractant traps.

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 Mihos