

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 3/8/2023 10:00:00 AM**
East Quad **Last Routine: 09/16/2022**
701 E. University
Ann Arbor, MI 48109
Person In Charge (PIC): Allan Sheldon **Establishment Phone: (734) 764-0136**

INSPECTION TYPE: Manager Certified Yes
 Routine Inspection 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 Nonda Mihos, a representative from University of Michigan, on 03/08/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Beverage Station

4-501.18 06/06/23
 Core The wash, rinse, and SANITIZE solutions shall be maintained clean.

Item(s): Warewashing solutions sanitizing
Problem(s): Not clean
Correction(s): Keep clean

3/8/2023 Sanitizing solutions shall be maintained clean.
 Observed cloudy and soiled sanitizing solutions at the main beverage station (located near dining hall entrance).
 Correct as soon as possible by keeping sanitizing solutions clean at all times.
 CORRECTED DURING ROUTINE INSPECTION - PIC instructed employee to change sanitizing solutions.

Entire establishment

6-301.14 **Repeat** 09/01/23
 Core A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Item(s): Handwashing signage
Problem(s): Not provided At hand sink

3/8/2023 Each hand washing sink shall be provided with a sign that reminds employees to wash their hands.
 Dining Hall - No hand washing signs at sinks located at both ends of the warewashing room. Also recommend placing sign at these sinks that state, "do not place any food in sink, which is only to be used for hand washing purposes".

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

Correct as soon as possible by providing a hand washing sign to the above hand washing sink to encourage/promote employee hand washing.

6-501.11 **Chronic** PHYSICAL FACILITIES shall be maintained in good repair. 09/01/23
Core

Item(s): Physical facilities Floor(s)
Problem(s): In poor repair Open seams
Correction(s): Repair/replace.

3/8/2023 Establishment shall be maintained in a state of good repair.

Observed the following items in needs of repair throughout the establishment:

1) Basement walk-in freezer floor is coming apart at the seams near the entrance/exit (see attached photo). PIC stated that repair is scheduled to occur over the spring/summer semesters.

2) Sanitizing solution needs to be hooked back up to the chemical dispensing unit located under ventilation system with steam jacket kettle and tilt skillet (see attached photo). In addition, establishment is using Ecolab Sink and Surface Cleaner and Sanitizer, however chemical dispensing unit states, "146 Multi-Quat Sanitizer".

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 09/01/23
Core

(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures
Location: Pots and Pans 3-compartment sink
Problem(s): Not clean
Correction(s): Keep clean

3/8/2023 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas throughout the establishment in need of cleaning:

1) Basement Warewashing Area - Observed the caulk line above the three compartment sink in the pots and pans area of the kitchen soiled with large amounts of mold.

2) Dining Hall Warewashing Area - Observed clinging dust/debris accumulation on ceiling, specifically around make-up air vents.

Correct as soon as possible by cleaning the above item to sight and touch and maintaining clean at all times.

Kitchen

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

4-501.114	Chronic	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)		03/08/23
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Priority

Chlorine	ppm	pH<10	pH<8
25	120 F	120 F	
50	100 F	75 F	
100	55 F	55 F	

Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

Item(s): Other chemical sanitizing solution concentration(s) 03/08/2023
Location: Prep area prep table 03/08/2023
Problem(s): Not used according to manufacturer's label instructions
Correction(s): Use according to manufacturer label directions.

3/8/2023 A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

Observed a red sanitizer bucket on a prep area of the main kitchen area with 0 ppm of Ecolab Smartpower Sink and Surface lactic acid sanitizer. PIC states that the bucket had likely been out since the kitchen had opened in the morning and needed to be refreshed.

CORRECT AT THE TIME OF THE ROUTINE INSPECTION: PIC replaced the weak sanitizer with a fresh bucket that measured in the manufacturer recommended concentration range of 272-700ppm.

3-304.12	Chronic	During pauses in FOOD preparation or dispensing, UTENSILS shall be stored:		09/01/23
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Core

(A) In the FOOD with their handles above the top of the FOOD and the container;
 (B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
 (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT
 (D) In running water, such as dipper well.
 (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or
 (F) In a container of water maintained at a temperature of at least 135° F.

Item(s): Dispensing utensil(s)
Location: Prep area ice machine
Problem(s): Improperly stored Not clean
Correction(s): Store in clean and protected manner.

3/8/2023 During pauses in food prep, utensils shall be stored in either cool, running water, on a clean surface or in water of at least 135 F.

Observed an ice scoop stored on the top of the ice machine that was soiled with dust. A second ice scoop was properly stored on a clean, wall-mounted holder.

CORRECTED AT THE TIME OF THE ROUTINE INSPECTION: The PIC removed the

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Kitchen

improperly stored ice scoop and placed it in storage. The only remaining utensil at the ice machine was the properly stored, wall-mounted ice scoop.

Signature

3-501.16 Priority	Chronic	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)		03/08/23
		Item(s): Cold food item(s) Location: Service area Cold well Problem(s): Stored above 41 degrees F Correction(s): Store below 41 degrees F.		03/08/2023 03/08/2023
3/8/2023		Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens. Observed a house made coleslaw in the cold well of the service line at the signature station at 52 degrees F. The coleslaw had recently been placed in the blast chiller after being made the morning of service when the inspection began. The coleslaw was observed to be 55 degrees F at that time. The coleslaw was put into service within 20 minutes of that temperature check and was likely not able to get below 41 degrees F before it was put out for service. CORRECTED AT THE TIME OF THE ROUTINE INSPECTION: The coleslaw was removed from the service area and placed back into the blast chiller in a shallow metal pan. The coleslaw was brought below 41 degrees F and placed back into service.		
3-501.15 Priority	Foundation	(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled: (1) Placing the FOOD in shallow pans; (Pf) (2) Separating the FOOD into smaller or thinner portions; (Pf) (3) Using rapid cooling EQUIPMENT; (Pf) (4) Stirring the FOOD in a container placed in an ice water bath; (Pf) (5) Using containers that facilitate heat transfer; (Pf) (6) Adding ice as an ingredient; (Pf) or (7) Other effective methods. (Pf) (B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD.		03/08/23
		Item(s): Food item(s) cooled Location: Service area Cold well Problem(s): Improperly In plastic container		03/08/2023 03/08/2023

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

Correction(s): Utilize metal pans to maximize heat transfer.

3/8/2023

Food shall be cooled using appropriate methods such as using ice wands, ice baths, or thin, metal sheets.

Observed a house made coleslaw in the cold well of the service line at the signature station at 52 degrees F. The coleslaw had recently been placed in the blast chiller after being made the morning of service when the inspection began. The coleslaw was observed to be 55 degrees F at that time and in a large plastic tub. The coleslaw was put into service within 20 minutes of that temperature check and was not able to get below 41 degrees F before it was put out for service.

CORRECTED AT TIME OF ROUTINE INSPECTION: The staff was educated on proper cooling methods in the blast chiller such as using a shallow metal pan and giving the foods enough time in the blast chiller to get below 41 degrees F. The coleslaw was put back into the blast chiller in a shallow metal pan and brought down below 41 degrees F before being put back into service at the time of the routine inspection.

Closing Comments:

All priority/priority foundation items corrected during the routine inspection. remaining core items shall be addressed/corrected as soon as possible, which will be reinspected upon follow up.

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)



Nonda Mihas

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