

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.

South Quad Dining **SFE 5081 029140 3/28/2023 10:30:00 AM**
South Quad **Last Routine: 09/28/2022**
600 E. Madison
Ann Arbor, MI 48109
Person In Charge (PIC): Josh Janks **Establishment Phone: (734) 764-0169**

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 Mihas, a representative from University of Michigan, on 03/28/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Basement kitchen

3-501.18 Priority	Chronic 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)	03/28/23
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Item(s):	Ready to eat, potentially hazardous food(s)	03/28/2023
Location:	Walk-in cooler	03/28/2023
Problem(s):	Not marked with a consume by date	
Correction(s):	Discard.	

3/28/2023 Observed two large open containers of raspberry sauce lacking any date marks in the Dairy walk-in cooler.

The PIC removed the containers for disposal as it could not be determined how long they had been opened and in-use. Corrected.

3-501.18 Priority	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)	03/28/23
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Item(s):	Ready to eat, potentially hazardous food(s)	03/28/2023
Location:	Walk-in cooler	03/28/2023
Problem(s):	Beyond consume by date	

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Basement kitchen

Correction(s): Dispose of food item.

3/28/2023 Observed expired food items, based on their date marks, or missing date marks, on a wire metro shelf in the Produce walk-in cooler.

The various containers of odd and end leftover foods were inventoried and the PIC removed all items expired, or otherwise of unknown shelf life, for disposal. Corrected.

3-305.11 Core		FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor, unless otherwise approved.	06/26/23	
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Item(s): Food item(s) in storage

Location: Walk-in freezer

Problem(s): Exposed to dust, splash, or other contaminates Not covered

Correction(s): Store in protected manner.

3/28/2023 Observed several tall and deep lexan tubs on a cart in the walk-in freezer holding housemade frozen stocks, uncovered, with cases of commercially processed frozen foods stacked on top of the open stock containers. This could subject the stock containers to contamination, physical or otherwise. Cover foods, including frozen foods, placed in the walk-in freezer to rapidly cool/freeze once frozen to protect against potential contamination.

3/28/2023 Observed 2-4 shall pans of frozen leftover chicken cacciatore on a speed rack, also uncovered, dated from February. Due to being uncovered, the pans of the cacciatore appeared freezer-burnt and unlikely to be palatable for use as a reheated leftover. It was agreed with the PIC these pans of food should be disposed of. Prompt covering of hot foods placed in the freezer for rapid cooling and freezing would allow for longer frozen storage shelf life and protect against any potential contamination.

4-602.13 Core	Chronic	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	06/26/23	
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Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

3/28/2023 Observed food soils, debris and food matter on various surfaces and fixtures across the basement production kitchen in need of cleaning.

- 1-compartment prep sink to the left of the large roll-in rotating oven.
- Interior surfaces, edges, and handles of built-in utensil storage drawers of the stainless steel food prep counters.
- Fiberglass and metal sheet trays used as a base for clean food equipment parts storage, such as the Anliker cutting blades and other smallwares throughout the kitchen.
- Undercounter storage shelves of the stainless steel food prep counters.

Clean and/or replace with clean trays, as applicable, across the basement production kitchen.

Entire establishment

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

3-501.16 Priority 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) 04/07/23

Item(s): Hot food item(s)
Problem(s): Stored below 135 degrees F
Correction(s): Store above 135 degrees F.

3/28/2023 Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.

Observed mashed potatoes in a hot box at Grand Central held at 105 degrees F. This food item was cooked and prepared within the last hour and mixed with frozen butter. The mashed potatoes were not reheated back to at least 135 degrees before being placed into the hot holding box.

CORRECTED DURING ROUTINE INSPECTION - This item was placed into the oven to be reheated to 165 degrees F and then held in the hot box at 135 degrees F.

3/28/2023 Observed purple cauliflower in a hot box at the 24 Carrots station held at 95 - 105 degrees F. Employee stated that the cauliflower was placed into the hot box about 15 minutes prior and they expected the hot box to bring the cauliflower back into temperature in the next 15 minutes or so.

CORRECTED DURING ROUTINE INSPECTION - The hot box was unable to bring the cauliflower above 135 degrees F, so the employee placed the cauliflower back into the oven, heated it to 165 degrees F, and it was being held in the hot holding box at around 150 degrees F.

3/28/2023 Observed an open pan of pasta on the counter top in the Sabroso station at 108 degrees F.

CORRECTED DURING ROUTINE INSPECTION - PIC Joshua Janks was unsure how long the pasta had been below 135 degrees F and voluntarily discarded the pasta.

3/28/2023 Signature Station - Corn/bean dish was at 115 degrees F. Employee working in the station stated that this dish was intended to be served cold, however was warmed up by mistake. Decision was made to serve this dish hot for the lunch service.

CORRECTED DURING ROUTINE INSPECTION - Corn/bean dish was reheated to 165 degrees F and held hot at 135 degrees F.

3/28/2023 Wildfire/Sabroso Stations - Tomato soup found to be 120 degrees F. According to PIC, tomato soup was prepared from a can prior to lunch service, however decision was made not to serve this item during lunch due to being out of temperature.

CORRECTED DURING ROUTINE INSPECTION - Tomato soup was reheated to 165 degrees F in Wildfire station and plan is to hold soup at 135 degrees F, then be served for dinner period.

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 04/07/23

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Entire establishment

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): Commercially processed ready to eat potentially hazardous food(s)

Problem(s): Improperly date marked Longer than 7 days stored at 41 degrees f

Correction(s): Provide proper date marks as stated above.

3/28/2023 Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.

Observed several TCS foods throughout the establishment improperly date marked for a longer than 7 day period. These items include cream cheese (3/26-4/2) and sour cream (3/28 - 4/4). In addition, "tangy citrus noodles" were dated 3/22-3/30 in the Kosher station walk-in cooler.

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.

3/28/2023 Two Oceans Walk-in Cooler - Undated/unlabeled pan of cubed tofu.

5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for 04/07/23

Priority Foundation 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)

Problem(s): Not easily accessible Items stored

3/28/2023 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.

Wildfire Station - Hand washing sink (closest to station entrance) was blocked with speed rack and cleaning tools (i.e. broom and dustpan).

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.

CORRECTED DURING ROUTINE INSPECTION - Hand washing sink in Wildfire station was made easily accessible. PIC made aware of the need to keep hand washing sinks easily accessible at all times to encourage/promote employee hand washing.

6-301.12 **Chronic** Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be 04/07/23
 Priority Foundation provided with:

(A) Individual, disposable towels; (Pf)

(B) A continuous towel system that supplies the user with a clean towel;(Pf) or

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

(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
Location: hand sink
Problem(s): Not provided At hand sink
Correction(s): Provide

3/28/2023 Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.

Observed no paper towels provided at least one of the hand washing sinks in the Signature, Wildfire, and Kosher stations. In addition, Signature station hand washing sink was stocked with napkins, which are not appropriate/suitable for hand drying.

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.

4-602.13 Core NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 09/01/23

Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

3/28/2023 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Kosher Station - Observed exterior surfaces of dry food storage bins (located along cook line underneath ventilation system) soiled with encrusted food debris.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

Gluten Free Room

4-501.114 Priority A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P) 04/07/23

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)

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Gluten Free Room

Item(s): Other chemical sanitizing solution concentration(s)
Location: prep sink Sanitizer

3/28/2023 A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

Gluten Free Room - Observed 0 ppm in sanitizing solution where Ecolab SMARTPOWER is used.

Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment. For SMARTPOWER, DDBSA concentration should be between 272 and 700 ppm and lactic acid concentration should be between 704 and 1875; use test strips to confirm and verify.

4-501.11 Core EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 09/01/23

Item(s): equipment
Location: dish machine(s)
Problem(s): Broken
Correction(s): Repair/replace.

3/28/2023 Equipment shall be maintained in a state of good repair.

Observed the dishmachine in the gluten free area with a water leak. Upon further inspection, the electrical components of the dish machine were giving off a blue tinted smoke and a odor of electrical burning. Electrical wiring is also defective and poses hazard (see attached photo).

Corrected as soon as possible by repairing or replacing the dishmachine in the gluten free room.

Kosher Kitchen

4-302.14 Priority Foundation A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf) 03/28/23

Item(s): Sanitizer test kit 03/28/2023
Problem(s): Not provided 03/28/2023
Correction(s): Provide.

3/28/2023 Sanitizing test strips shall be provided.

Kosher Station - No Ecolab Sink & Surface Cleaner & Sanitizer test strips were available.

Correct immediately by providing appropriate test strips to ensure proper concentration when using it in red pails to sanitize food-contact surfaces of equipment and nonfood-contact surfaces of equipment. Use test strips regularly to ensure proper concentrations are achieved, and keep test strips in an area that safeguards them from water damage.

CORRECTED DURING ROUTINE INSPECTION - PIC obtained Ecolab Sink & Surface Cleaner & Sanitizer test strips.

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Loading Dock

6-501.12 Core	Chronic	(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.		03/28/23
		Item(s): Physical facilities/structures floors Problem(s): With accumulation of debris Correction(s): Keep clean.		03/28/2023 03/28/2023
3/28/2023		Observed food debris, a few rags, wire coat hangers, compostable items, trash and a ceramic bowl with old-looking food and a disposable fork on the concrete floor areas of the loading dock where the compost bins, Sohn linen, hardwood for the smoker and access to the dumpsters are stored. The PIC stated the debris observed may have been covered/spilled out of the compostable containers emptied just this morning. The PIC located an employee who works in the dock area and asked them to clean up all the debris. As the inspection was concluding, the dock was observed cleaned and all debris removed. Corrected.		

Pots & Pans Room

6-301.12 Priority Foundation	Chronic	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)		03/28/23
		Item(s): Sanitary hand drying provisions disposable, paper towels Location: hand wash sink(s) paper towel dispenser Problem(s): Not provided At hand sink Correction(s): Provide		03/28/2023 03/28/2023
3/28/2023		Observed the paper towel dispenser empty at the hand washing sink immediately outside the pots and pans washing area. The PIC refilled the paper towel dispenser at the time of the inspection. Corrected.		

5-205.15 Core		A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; (P) and (B) Maintained in good repair.		06/26/23
		Item(s): Plumbing system drain line(s) Location: 3-compartment sink sanitize compartment Problem(s): Not maintained Correction(s): Maintain in good repair		
3/28/2023		Observed a large white lexan tub filled with sanitizing solution in the sanitize compartment of the large 3-compartment warewashing sink. It appeared the lexan tub was being used as the container to sanitize manually washed, rinsed and sanitized pots and pans. At closer		

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Pots & Pans Room

inspection, it was determined the sink's drain stopper lever was missing/broken off, so the sanitize sink's drain was unable to be closed, thus the use of the large lexan tub.

Place a work order to have a plumber repair the missing/broken sink drain lever to allow for the proper use of the sanitize compartment of the 3-compartment sink.

Closing Comments:

Picnic pizza robot was being assembled in Halal/Olive Branch station by Picnic employee during the routine inspection. Please let us know once it is fully assembled and operational to get a better idea of cleaning/sanitizing procedures and product use.

Signature station - Only serving food out of this station at this time due to issue with ventilation system. Fan motor has failed and there is 18-week lead time on replacement motor. Signature station will not be fully operational until July 2023 at the earliest.

Combustible materials shall not be placed near cooking equipment. Food storage bins in the Kosher station shall be moved to an area that safeguards them from potential heat/fire exposure (see attached photo).

Panini presses in the deli station are not in use at this time due to recent fire safety issue; continue to work with fire safety for resolution.

Two Oceans station is closed for lunch, but will be open for dinner service.

All priority/priority foundation items shall be corrected immediately, which will be followed up on within 10 days. Core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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.