

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.

SFE 5081 068363 4/4/2023 10:00:00 AM
Last Routine: 10/4/2022

ZIP CODE NOT FOUND

Person In Charge (PIC): Robert 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 Nonda Mihas, a representative from University of Michigan, on 4/4/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

24 Carrots

4-602.11 Priority		<p>(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: (1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P) (2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P) (3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P) (4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and (5) At any time during the operation when contamination may have occurred. (P) (B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board. (C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P) (D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned: (1) At any time when contamination may have occurred; (2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles; (3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and (4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean</p>		04/04/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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24 Carrots

grinders, and water vending EQUIPMENT:
 (a) At a frequency specified by the manufacturer, or
 (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

Item(s): Food-contact surface(s) and utensil(s) 4/4/2023
Problem(s): Not cleaned After any contamination 4/4/2023
Correction(s): Clean as specified above.

4/4/2023 Food-contact surfaces of equipment shall be cleaned to sight and touch using wash, rinse, and sanitize method at any point when contamination may have occurred.

24 Carrots/Signature Station - Observed soiled brownie cutter that was stored on single-service glove.

Correct immediately by cleaning food-contact surfaces of equipment to sight and touch using wash, rinse, and sanitize method at any point when contamination may have occurred.

CORRECTED DURING ROUTINE INSPECTION - Brownie cutter was taken to 3-compartment sink to be washed, rinsed, and sanitized.

4-602.13 Core NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 10/01/23

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

4/4/2023 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.

24 Carrots/Signature Station - Gaskets on cold-holding drawers (located underneath cooking equipment) are soiled with excessive 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.

Dock

6-202.15 Core Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents. Unless otherwise allowed by law. 10/01/23

Item(s): Outer opening(s)
Location: entrances/exits
Problem(s): Not provided with Properly designed and installed air curtains
Correction(s): Repair/replace to meet requirements above.

4/4/2023 The outer openings of a food establishment shall be protected against the entry of insects and rodents by screens, a properly designed and installed air curtain, or other effective means.

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

Observed the air screen of the double door in the center of the dock not functioning properly. The air screen did not automatically turn on when the door on the right (nearer to the kitchen) was used, it only turned on when the other door was opened. The door that operated the automatic air screen is the less used door and does not have an exterior handle.

Correct as soon as possible by repairing the above mentioned air screen so that it automatically turns on whenever either door is opened.

Entire establishment

3-501.14 Priority	(A) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled: (1) Within 2 hours, from 135°F to 70°F; and (P) (2) Within 4 hours, from 70°F to 41°F or less (P) (B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared from ingredients at ambient temperature shall be cooled within 4 hours to 41F or less. (P) (C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 41°F during shipment from the supplier shall be cooled within 4 hours to 41°F or less. (P)	04/04/23
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Item(s): Cooked food(s) cooled

4/4/2023

Location: 2-door reach-in cooler

4/4/2023

Problem(s): From 70 degrees f to 41 degrees F for more than 4 hours

4/4/2023	Food shall be cooled from 135 degrees F to 70 degrees F in 2 hours and from 70 degrees F to 41 degrees F in an additional 4 hours for a total cooling curve not to exceed 6 hours.
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Observed two large containers of cavatappi noodles in standing two-door cold-holding unit (located in 24 Carrots/Signature station) that ranged between 50-62 degrees F and were cooked/cooled on 4/3/2023 (see attached photo). The PIC explained that the pasta was made the day before and the cooling method used was appropriate. The temperature of the pasta is not routinely checked after the cooling process to ensure that it is below 70 degrees in 2 hours and below 41 degrees F in an additional 4 hours. The pasta was likely not given enough time to cool before being placed in large tubs and therefore did not reach 41 degrees F in 6 total hours.

CORRECTED DURING ROUTINE INSPECTION - The PIC discarded the pasta. Ensure that all foods are cooled within the proper time frame and verify with a thermometer.

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:	04/04/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

- (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.

Item(s): Food item(s) cooled 4/4/2023
Problem(s): Improperly In large container 4/4/2023
Correction(s): Utilize long, shallow pans.

4/4/2023 Food shall be cooled using appropriate methods such as using ice wands, ice baths, or thin, shallow containers/pans.

Observed two large containers of cavatappi noodles in standing two-door cold-holding unit (located in 24 Carrots/Signature station) that ranged between 50-62 degrees F and were cooked/cooled on 4/3/2023 (see attached photo). PIC described SOP for cooking/cooling pasta, which is carried out in tilt skillet before being placed in containers and cold-holding units.

Correct immediately by using appropriate methods to ensure that food is cooled within the proper time frame.

CORRECTED DURING ROUTINE INSPECTION - PIC discarded containers of cavatappi noodles and is aware of proper cooling methods.

4-501.11 **Chronic** EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 10/01/23
 Core

Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

4/4/2023 Equipment shall be maintained in a state of good repair.

Observed torn gaskets on top door of two-door hot-holding unit at the grill station and on four drawer cold-holding unit (located underneath cooking equipment) at the 24 Carrots/Signature station.

Correct as soon as possible by repairing the above equipment items.

Grill Line

3-501.16 **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: 04/04/23
 Priority
 (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)

Item(s): Hot food item(s) 4/4/2023
Location: hot holding unit(s) Soup station 4/4/2023

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Grill Line

Problem(s): Stored below 135 degrees F
Correction(s): Store above 135 degrees F.

4/4/2023 Potentially hazardous foods (PHF)/time and temperature-controlled foods for safety (TCS) being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.

Observed soup at the grill station at about 120 degrees F.

CORRECTED DURING ROUTINE INSPECTION - The soup at the station was replaced with a fresh batch that was at or above 135 degrees F. Additionally, the soup was reheated to 165 degrees F before being placed back into service.

Main Kitchen

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)	04/04/23
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Item(s): Ready to eat, potentially hazardous food(s) 4/4/2023
Location: Walk-in cooler shelving 4/4/2023
Problem(s): Beyond consume by date
Correction(s): Discard.

4/4/2023 Potentially hazardous food shall be discarded if they are beyond 7 days from preparation date.

Observed a container of rice noodles (3/24 - 3/28) and in house prepared slaw (3/29 - 4/3) in the walk in cooler beyond their discard dates.

CORRECTED DURING ROUTINE INSPECTION - The PIC discarded the items that were beyond their discard dates.

Self service area

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)	04/04/23
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Item(s): Cold food item(s) 4/4/2023
Location: 2-door reach-in cooler 4/4/2023
Problem(s): Stored above 41 degrees F
Correction(s): Store below 41 degrees F.

4/4/2023 Potentially hazardous foods (PHF)/time and temperature-controlled foods for safety (TCS) being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Self service area

Observed two large containers of cavatappi noodles in standing two-door cold-holding unit (located in 24 Carrots/Signature station) that ranged between 50-62 degrees F and were cooked/cooled on 4/3/2023. These items had been prepared and cooled the day before and then placed in the two door cooler.

CORRECTED DURING ROUTINE INSPECTION - The PIC discarded the two large bins of pasta as they were unsure of how long they had been out of temperature and if they had been properly cooled.

Closing Comments:

Place more prominent signage on granola with almonds, nut butters and spreads (i.e. peanut butters, Nutella) in self-service area to alert consumers of potential allergens.

All priority violations were corrected at the time of the routine inspection. Any remaining core violations will be followed up on 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)




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

Nonda Mihas