

## 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**  
**South Quad**  
**600 E. Madison**

**SFE 5081 029140 4/6/2023 10:00 am**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Joshua Janks**

**Establishment Phone: (734) 764-0169**

**INSPECTION TYPE:**

Follow Up Critical

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

3-501.16		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	03/28/23
		<p><b>Item(s):</b> Hot food item(s)</p> <p><b>Problem(s):</b> Stored below 135 degrees F</p> <p><b>Correction(s):</b> Store above 135 degrees F.</p>		03/28/2023 03/28/2023
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.		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		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.		
3-501.18		A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:	03/28/23	03/28/23
Basement kitchen		(1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)		
Basement kitchen		(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)		
		<b>Item(s):</b> Ready to eat, potentially hazardous food(s)		03/28/2023
		<b>Location:</b> Walk-in cooler		03/28/2023
		<b>Problem(s):</b> Not marked with a consume by date		
		<b>Correction(s):</b> 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		A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:	03/28/23	03/28/23
Basement kitchen		(1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)		
Basement kitchen		(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)		
		<b>Item(s):</b> Ready to eat, potentially hazardous food(s)		03/28/2023
		<b>Location:</b> Walk-in cooler		03/28/2023
		<b>Problem(s):</b> Beyond consume by date		
		<b>Correction(s):</b> 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.		
4-501.114		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	04/06/23
Gluten Free Room		Chlorine ppm		
		25 120 F		
		50 100 F		
		pH<10		
		120 F		
		pH<8		
		75 F		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		<p>100 Iodine 55 F 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)</p> <p>Quats 55 F minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</p>		
		<p><b>Item(s):</b> Other chemical sanitizing solution concentration(s)</p> <p><b>Location:</b> prep sink Sanitizer</p>		04/06/2023 04/06/2023
3/28/2023		<p>A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.</p> <p>Gluten Free Room - Observed 0 ppm in sanitizing solution where Ecolab SMARTPOWER is used.</p> <p>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.</p>		
4/6/2023		<p>CORRECTED - Sanitizing solution in the red bucket in the Gluten Free room was at the appropriate concentration (DDBSA concentration was between 272 and 700 ppm and lactic acid concentration was between 704 and 1875)</p>		
3-501.17		<p>(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)</p> <p>(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)</p> <p>A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)</p>	04/07/23	04/06/23
		<p><b>Item(s):</b> Commercially processed ready to eat potentially hazardous food(s)</p> <p><b>Problem(s):</b> Improperly date marked Longer than 7 days stored at 41 degrees f</p> <p><b>Correction(s):</b> Provide proper date marks as stated above.</p>		04/06/2023 04/06/2023
3/28/2023		<p>Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.</p> <p>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.</p> <p>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.</p>		
3/28/2023		<p>Two Oceans Walk-in Cooler - Undated/unlabeled pan of cubed tofu.</p>		
4/6/2023		<p>CORRECTED - All PHS/TCS food throughout the establishment that are held for greater than 24 hours were properly date marked with discard date no greater than 7 days from the</p>		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		preparation date.		
4-302.14		A test kit or other device that accurately measures the concentration in mg/L of	04/07/23	03/28/23
Kosher Kitchen		SANITIZING solutions shall be provided. (Pf)		
Kosher Kitchen		<b>Item(s):</b> Sanitizer test kit		03/28/2023
		<b>Problem(s):</b> Not provided		03/28/2023
		<b>Correction(s):</b> 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.		
5-205.11		(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for	04/07/23	03/28/23
Entire establishm		EMPLOYEE use and used for no other purpose. (Pf)		
Entire establishm		(B) An automatic handwashing facility shall be used in accordance with		
		manufacturer's instructions. (Pf)		
		<b>Item(s):</b> Handwashing sink(s)		03/28/2023
		<b>Problem(s):</b> Not easily accessible Items stored		03/28/2023
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		Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be	04/07/23	04/06/23
Entire establishm		provided with:		
Entire establishm		(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)		
		<b>Item(s):</b> Sanitary hand drying provisions		04/06/2023
		<b>Location:</b> hand sink		04/06/2023
		<b>Problem(s):</b> Not provided At hand sink		
		Provide		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Correction(s):**

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.

4/6/2023 CORRECTED - All hand washing sinks throughout the establishment, specifically in the Signature, Wildfire, and Kosher stations, were properly supplied with paper towels.

6-301.12 Pots & Pans Ro Pots & Pans Roc	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)	04/07/23	03/28/23
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**Item(s):** Sanitary hand drying provisions disposable, paper towels 03/28/2023  
**Location:** hand wash sink(s) paper towel dispenser 03/28/2023  
**Problem(s):** Not provided At hand sink  
**Correction(s):** Provide

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.

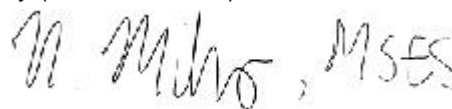
**Closing Comments:**

All priority/priority foundation items have been addressed/corrected. Core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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