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.

FOOD ESTABLISHMENT INSPECTION REPORT

South Quad Dining  
South Quad  
600 E. Madison  
ZIP CODE NOT FOUND

Person In Charge (PIC): Joshua Janks  
Establishment Phone: (734) 764-0169

INSPECTION TYPE:  
Follow Up Critical

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>Correlated</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Corrected

3-501.16  
Entire establishment

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)

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.  

---

<table>
<thead>
<tr>
<th>3-501.18 Basement kitchen</th>
<th>A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>(1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)</td>
</tr>
<tr>
<td></td>
<td>(2) Is in a container or PACKAGE that does not bear a date or day; (P) or</td>
</tr>
<tr>
<td></td>
<td>(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)</td>
</tr>
</tbody>
</table>

**Item(s):** Ready to eat, potentially hazardous food(s)  
**Location:** Walk-in cooler  
**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.  

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</table>

**Item(s):** Ready to eat, potentially hazardous food(s)  
**Location:** Walk-in cooler  
**Problem(s):** Beyond consume by date  
**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.  

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<table>
<thead>
<tr>
<th>4-501.114 Gluten Free Room</th>
<th>A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Chlorine ppm pH&lt;10 pH&lt;8</td>
</tr>
<tr>
<td></td>
<td>25 120 F 120 F</td>
</tr>
<tr>
<td></td>
<td>50 100 F 75 F</td>
</tr>
</tbody>
</table>
**SFE 5081 029140 South Quad Dining 4/6/2023 10:00 am**

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Other chemical sanitizing solution concentration(s)</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location:</td>
<td>Prep sink Sanitizer</td>
<td>04/06/2023</td>
<td>04/06/2023</td>
</tr>
</tbody>
</table>

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.

4/6/2023

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)

**3-501.17 Entire establishment 04/07/23 04/06/23**

(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)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Commercially processed ready to eat potentially hazardous food(s)</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>Improperly date marked Longer than 7 days stored at 41 degrees f</td>
<td>04/06/2023</td>
<td>04/06/2023</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Provide proper date marks as stated above.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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.

4/6/2023

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
<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Problem(s):</th>
<th>Correction(s):</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sanitizer test kit</td>
<td>Not provided</td>
<td>Provide.</td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Problem(s):</th>
</tr>
</thead>
<tbody>
<tr>
<td>Handwashing sink(s)</td>
<td>Not easily accessible Items stored</td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Location:</th>
<th>Problem(s):</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sanitary hand drying provisions</td>
<td>hand sink</td>
<td>Not provided At hand sink Provide</td>
</tr>
</tbody>
</table>

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)
### 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.

### Item(s):

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Location:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sanitary hand drying provisions disposable, paper towels</td>
<td>hand wash sink(s) paper towel dispenser</td>
</tr>
</tbody>
</table>

### 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.

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Person in charge (Name and Title)  

Inspected By (Name and Title)