

## 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**  
**East Quad**  
**701 E. University**  
**ZIP CODE NOT FOUND**

**SFE 5081 029136 9/19/2023 11:00:00 AM**  
**Last Routine: 03/08/2023**

**Person In Charge (PIC): Allan Sheldon**

**Establishment Phone: (734) 764-0136**

**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 09/19/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Basement kitchen**

4-501.17	Warewashing water shall contain cleaning solution(s) and must be used according to manufacturer's label instructions. (Pf)	09/19/23
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<b>Item(s):</b>	Cleaning agents for warewashing abrasive cleaner	09/19/2023
<b>Location:</b>	pots & pans washer	09/19/2023

9/19/2023 When used for warewashing, the wash compartment of a sink, mechanical warewasher shall contain a wash solution of soap, detergent, acid cleaner, alkaline cleaner, degreaser, abrasive cleaner, or other cleaning agent according to the cleaning agent manufacturer's label instructions.

Found the Solid Metal Pro cartridge at the pots and pans washer empty at the time of the inspection. A new pellet/cartridge was found in the storage room and installed in the dispenser.

There is a green Metro Rack shelving unit in front of the Solid Metal Pro dispenser that makes it more difficult to access to check if the cartridge needs to be changed. Maybe add an opening checklist item for pots and pans person to do a daily check of the detergent cartridge so that its changed as soon as it's depleted.

3-304.14	(A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose. (B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily. (C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes. (D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil. (E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES. (E) SINGLE-USE disposable sanitizer wipes shall be used in accordance lable	09/19/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Basement kitchen**

instructions.

**Item(s):** Wiping cloth(s) dry

09/19/2023

**Problem(s):** Used for multiple purposes

09/19/2023

9/19/2023

Observed several dry red/pink fabric wiping cloths being used under a clean, ready-for-use, tomato slicer stored on an undercounter shelf at a prep table. Possibly to prevent the slicer from sliding off the shelf? Another couple of dry cloths were observed lining a 2" full hotel pan at the same prep table on the work surface.

Avoid using fabric wiping cloths, dry or wet, to "line" under equipment, in pans, etc. The dry cloths can become soiled and/or accumulate dust, food debris, etc. Storage surfaces for equipment should be kept cleaned and/or sanitized as opposed to "lined" with dry wiping cloths.

The PIC removed the wiping cloths from under the tomato slicer and hotel pan at the time of the inspection.

4-601.11  
Core

(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)  
(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.  
(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

09/19/23

**Item(s):** Non-food contact surface(s) outsides of equipment blender

09/19/2023

**Problem(s):** Soiled

09/19/2023

**Correction(s):** Keep clean.

9/19/2023

Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Observed what appeared to be splattered food matter on the outside surfaces of a stainless steel blender pitcher. The inside of the blender pitcher appeared to be clean and otherwise ready for use. The food splatter on the outside of the pitcher likely came from a robot coupe while in use which is also kept in the same location as the blender.

The PIC removed the blender pitcher to the pots and pans area where it was washed, rinsed, and sanitized.

**Beverage Station**4-501.11  
Core

EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

03/01/24

**Item(s):** Equipment components fasteners**Problem(s):** In poor repair**Correction(s):** Repair/replace.

9/19/2023

Equipment shall be maintained in a state of good repair.

Beverage Station (located near Signature station) - Observed broken door fastener on hot chocolate machine.

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

Correct as soon as possible by repairing/replacing the above equipment item.

**Dishroom**

5-205.11 Repeat	(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	09/19/23
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<b>Item(s):</b>	Handwashing sink(s)	09/19/2023
<b>Location:</b>	hand wash sink(s)	09/19/2023
<b>Problem(s):</b>	Not easily accessible Items stored In front of In front of	
<b>Correction(s):</b>	Remove items from handsink. Do not store items at handsink.	

9/19/2023 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.

Dishroom - Hand washing sink was blocked with large fan blower (see attached photo).

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 WAS MADE EASILY ACCESSIBLE TO ENCOURAGE EMPLOYEE HAND WASHING.

6-501.12 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.	09/19/23
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<b>Item(s):</b>	Physical facilities/structures floors	09/19/2023
<b>Problem(s):</b>	Soiled	09/19/2023
<b>Correction(s):</b>	Keep clean.	

9/19/2023 Physical facilities shall be maintained clean to sight and touch.

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

Dining Hall Dishroom - Excessive standing water accumulation at the dirty end of the dish machine.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

CORRECTED DURING THE ROUTINE INSPECTION - PIC CLEANED THE DINING HALL DISHROOM FLOOR TO SIGHT AND TOUCH.

**Entire establishment**

4-501.18		09/19/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Entire establishment**

The wash, rinse, and SANITIZE solutions shall be maintained clean.

Core		<p><b>Item(s):</b> Warewashing solutions</p> <p><b>Problem(s):</b> Not clean</p> <p><b>Correction(s):</b> Keep clean</p>		09/19/2023 09/19/2023
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9/19/2023 Wash, rinse, and sanitize solutions shall be maintained clean.

Farmer's Table - Red sanitizing bucket had excessive food debris inside, which was swapped out for a fresh solution from the dish room at the time of inspection.

Dining Hall Dish Room - Power soak solution was cloudy and soiled, which was drained and refilled at the time of inspection.

CORRECTED DURING ROUTINE INSPECTION (SEE CORRECTIVE ACTION COMMENTS ABOVE).

4-602.13 Core	<b>Chronic</b>	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.		03/01/24
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**Item(s):** Nonfood contact surface(s)  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

9/19/2023 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.

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

- 1) Gluten Free Room - Interior cavity of microwave was soiled with excessive food debris.
- 2) 24 Carrots - Walk-in cooler fan guards has excessive clinging debris accumulation.

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.

**Kitchen**

4-501.114 Priority	<b>Chronic</b>	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)		09/19/23
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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)

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

		<b>Item(s):</b> Other chemical sanitizing solution concentration(s)		09/19/2023
		<b>Location:</b> Prep area prep table		09/19/2023
		<b>Problem(s):</b> Not used according to manufacturer's label instructions		
		<b>Correction(s):</b> Use according to manufacturer label directions.		

9/19/2023 A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

Observed two red sanitizer pails on prep tables in the basement kitchen with 0-170 ppm of Ecolab Smartpower Sink and Surface lactic acid sanitizer, when checked with test strips. The sani pails 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: Staff replaced the weak sanitizer in the pails with fresh solution that measured in the manufacturer recommended concentration range of 272-700ppm.

**Loading Dock**

6-301.11		Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)		09/19/23
		<b>Item(s):</b> Soap at handsink		09/19/2023
		<b>Location:</b> hand wash sink(s) soap dispenser(s)		09/19/2023
		<b>Problem(s):</b> Not provided At hand sink		
		<b>Correction(s):</b> Provide		

9/19/2023 Each handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

Observed the foaming hand soap dispenser at the hand wash sink on the loading dock outside the former pulper room empty and missing its soap cartridge. The PIC went to find a new soap cartridge, but none were available. In the interim, a bottle of liquid hand soap with pump was placed at the sink until an order can be placed for new foaming soap cartridges designed to fit the soap dispenser throughout the dining facility.

**Pizzitis**

3-304.12	Chronic	During pauses in FOOD preparation or dispensing, UTENSILS shall be stored:		09/19/23
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.		
		<b>Item(s):</b> Dispensing utensil(s)		09/19/2023
				09/19/2023

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

**Problem(s):** Improperly stored To prevent contamination of food or food related i

9/19/2023 During pauses in food preparation, dispensing utensils shall be smooth and easily cleanable with a handle, which must be stored with the handle above the top of the food to prevent contamination of food products.

Pizziti - Observed multiuse cup being used a scoop for shredded cheese top rail of cold-holding cooler, which allows for contamination of the food product.

Correct as soon as possible by replacing multiuse cup with a smooth and easily cleanable dispensing utensil that has a handle and ensuring that handle is always above top of the food in between food preparation to avoid contamination of food products.

CORRECTED DURING THE ROUTINE INSPECTION - MULTIUSE CUP WAS REMOVED AND APPROPRIATE DISPENSING UTENSIL WAS OBTAINED AND STORED PROPERLY IN BETWEEN USES.

**Salad Station**

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.	09/19/23
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**Item(s):** Food item(s) in storage 09/19/2023  
**Problem(s):** Stored on floor or less than 6 inches above floor 09/19/2023  
**Correction(s):** Store at least 6 inches above the floor.

9/19/2023 Foods shall be protected from contamination by storing them at least 6 inches off the floor.

Salad Station - Observed salad dressing containers stored on the ground inside standing one-door reach-in cooler.

Correct as soon as possible by storing foods at least 6 inches off the ground to protect them from contamination.

CORRECTED DURING ROUTINE INSPECTION - SALAD DRESSINGS WERE MOVED TO BE STORED AT LEAST 6 INCHED OFF THE GROUND TO PROTECT THEM FROM POTENTIAL SOURCES OF CONTAMINATION.

**Closing Comments:**

Core violations shall be addressed 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.