

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 9/27/2023 10:30:00 AM**
South Quad **Last Routine: 03/28/2023**
600 E. Madison
Ann Arbor, MI 48109
Person In Charge (PIC): Jason Burgett/Joshua 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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 09/27/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Basement kitchen

3-401.14	Raw animal FOODS that are cooked using a NON-CONTINUOUS COOKING process shall be:	09/27/23
Priority	<p>(A) Subject to an initial heating process that is no longer than sixty minutes in duration; (P)</p> <p>(B) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A); (P)</p> <p>(C) After cooling, held frozen or cold, as specified for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.16(A)(2);(P)</p> <p>(D) Prior to sale or service, cooked using a process that heats all parts of the FOOD to a time/temperature specified in paragraph 3-401.11(A); (P)</p> <p>(E) Cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A) if not either hot held as specified under ¶ 3-501.16(A), served immediately, or held using time as a public health control as specified under §3-501.19 after complete cooking; (P) and</p> <p>(F) Stored as follows:</p> <p>(1) After initial heating but prior to cooking as specified under ¶ (D) of this section, separate from ready-to-eat foods as specified under ¶ 3-302.11; (Pf) and</p> <p>(2) After initial heating, but prior to complete cooking, marked or otherwise identified as foods that must be cooked as specified under ¶ (D) of this section prior to being offered for sale or service. (Pf) The food may be identified in any effective manner provided that the marking system is disclosed to the regulatory authority upon request.</p>	

Location: Walk-in cooler

09/27/2023
09/27/2023

9/27/2023	Two speed racks full of par cooked chicken were found in the walk in cooler without a label identifying that the food must be fully cooked prior to serving. Upon request the speed racks were labeled as "Raw", indicating the chicken must be cooked to 165 degrees F. Violation corrected.
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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)		09/27/23
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9/27/2023 Fully cooked sausage that was delivered on 9/7 was found in the walk in cooler. The box indicates this product is to remain frozen. The product was held in the refrigerator for over two weeks, exceeding the limit of seven days for a ready to eat food item. The product was thrown out upon request. Violation corrected.

3-501.15 Priority	Repeat	(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: (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.		09/27/23
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Item(s): Food item(s) cooled 09/27/2023
Problem(s): Improperly 09/27/2023

9/27/2023 AN EMPLOYEE USED ICE TO COOL DOWN COOKED PASTA AND THEN PANNED THE PASTA INTO 6 INCH HOTEL PANS.THE EMPLOYEE STATED THEY HAD NOT CHECKED THE TEMPERATURE OF THE PASTA WHEN ASKED. UPON REQUEST, THE EMPLOYEE CHECKED THE TEMPERATURE OF THE PASTA AND FOUND IT TO BE 75 DEGREES F. THE EMPLOYEE STATED THEY EXPECTED THE PASTA TO BE 41 DEGREES F OR BELOW. THE PASTA WAS PLACED IN THE WALK IN COOLER AND CHECK AGAIN IN ONE HOUR. THE PASTA WAS NOT COOLING QUICKLY ENOUGH SO THE STAFF DECIDED TO USE THE BLAST CHILLER TO COOL THE PASTA. VIOLATION CORRECTED. ALWAYS CHECK THE TEMPERATURE OF FOOD TO DETERMINE IF IT HAS BEEN COOKED OR COOLED PROPERLY.

4-601.11 Priority	Foundation	(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		09/27/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Basement kitchen

accumulation of dust, dirt, FOOD residue, and other debris.

Item(s): Food-contact surface(s) equipment slicer

Location: Walk-in cooler

Problem(s): Soiled

Correction(s): Clean prior to opening.

9/27/2023 THE SLICER IN THE BASEMENT KITCHEN IS SOILED AND NEEDS CLEANING.

6-301.20 Core		A HANDWASHING SINK or group of adjacent HANDWASHING SINKS that is provided with disposable towels shall be provided with a waste receptacle.	12/26/23	
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Item(s): Waste receptacle(s)

Problem(s): Not provided

9/27/2023

9/27/2023 THERE WERE SEVERAL HAND SINKS WITHOUT WASTE RECEPTACLES IN THE BASEMENT KITCHEN. ALWAYS PROVIDE A GARBAGE CAN FOR THE DISPOSABLE PAPER TOWELS USED TO DRY HANDS.

6-501.114 Core		The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional, no longer used and free of litter.	12/26/23	
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Item(s): Unnecessary item(s)

Problem(s): Not removed from facility

9/27/2023 REMOVE THE ANTIMICROBIAL VEGETABLE WASH DISPENSER FROM THE FACILITY AS IT IS NO LONGER BEING USED.

Dishroom

6-501.111 Core	Chronic	The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: (A) Routinely inspecting incoming shipments of FOOD and supplies; (B) Routinely inspecting the PREMISES for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf) (D) Eliminating harborage conditions.	03/01/24	
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Item(s): Pest(s) flies

Problem(s): Present in facility Without use of trapping devices

Correction(s): Remove pests from facility.

9/27/2023 The presence of insects shall be controlled to minimize their presence on the premise by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.

Observed several flies present in the dishroom chemical/mop closet.

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

Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator.

Entire establishment

4-501.114 **Chronic** A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P) 09/27/23

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)

Item(s): Other chemical sanitizing solution concentration(s) 09/27/2023
Problem(s): Not used according to manufacturer's label instructions 09/27/2023
Correction(s): Use according to manufacturer label directions.

9/27/2023 Ecolab sink and surface cleaner/sanitizer in red pails shall be maintained between 272-700 ppm DBSA and between 704-1875 ppm lactic acid, as evidenced by utilizing appropriate sanitizing test kit.

Observed low or 0 ppm lactic acid in Sabroso, Wildfire, and Finale stations.

Correct immediately by refilling red pails with fresh sanitizing solution and verifying sanitizing concentration with appropriate test kit.

CORRECTED DURING INSPECTION - Red sanitizing pails were refilled and found to be at the appropriate concentration as verified by test strips.

3-501.15 (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: 09/27/23

- (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:
- (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.

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

Item(s): Food item(s) cooled 09/27/2023
Location: Walk-in cooler
Problem(s): Improperly

9/27/2023 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 using rapid cooling equipment.

Observed two 2" deep full size hotel pans with leftover sliced breakfast potatoes on a speed rack in the walk-in cooler for the Toast station foods. The potatoes were found at ~100+ degrees after having been put in the cooler for ~1 hour. There was a concern the potatoes, being a dense, starchy food may not cool to below 70 degrees within the next hour, per the required rapid cooling process, so the Executive Chef had a food worker from Toast move the two pans of potatoes to the basement kitchen blast chiller to be rapidly cooled. Corrected.

9/27/2023 Hummus was found to be between 44-54 degrees F at salad bar. Upon speaking with the cook who prepared the hummus within three hours of the time of inspection, it was determined that ice was not added to the recipe to properly cool down the food product.

CORRECTED DURING ROUTINE INSPECTION - Ice was added to hummus and hummus was placed into the walk-in freezer to cool down to 41 degrees F or below.

3-304.14 **Chronic** (A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose. 03/01/24
 Core (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 table instructions.

Item(s): Wiping cloth(s) dry

9/27/2023 Observed in a variety of food stations (Olive Branch, 24 Carrots, Signature, etc.) the use of the red/pink wiping cloths used as hot pads to remove hot food pans from cooking equipment. The cloths were observed, in some cases, stained with food soils, slightly damp and/or stored between uses on counters and other surfaces. This is a "confusing" use of wiping cloths from a regulatory and compliance standpoint. In addition, using damp cloths to remove hot food pans from ovens and other cooking equipment could result in steam burns of the user. Where and when observed during the inspection, any "hot pad" wiping cloths found damp and/or soiled were immediately removed from use and put into soiled linen bags.

Recommendation is to order washable hot mitts/pads intended for handling/removing hot food pans from cooking equipment from the operation's linen service provider to replace the use of the wiping cloths for this purpose.

4-602.13 **Repeat** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency 03/01/24
 Core

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

necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

9/27/2023 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) Sabroso - Interior cavities of 4-drawer cold-holding unit at serving line has excessive food debris inside, specifically shredded cheese.

2) Wildfire - Walk-in cooler fan guards have excessive clinging debris/dust accumulation on them.

3) Finale - Ice accumulation on interior floor surface of two-door cold-holding unit with preparation countertop.

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.

Finale

3-302.12 Core	Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.	09/27/23
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Item(s): Food item(s)

09/27/2023

Problem(s): Not identified

09/27/2023

Correction(s): Label containers with common name.

9/27/2023 Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.

Observed unlabeled large, white bin containing granola with almonds.

Ensure that all containers used for food storage are labeled clearly with common name.

CORRECTED DURING ROUTINE INSPECTION - Bin was labeled to identify granola with almonds.

Kosher 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),	09/27/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Kosher Kitchen

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)

Item(s): Ready to eat, potentially hazardous food(s) 09/27/2023
Location: 2 door reach in refrigerator 09/27/2023
Problem(s): Beyond consume by date
Correction(s): Discard.

9/27/2023 Found a small food pan labeled as horseradish with date marks 9/14-9/20 in an undercounter 2-door reach-in cooler. The expired horseradish was disposed of by the Executive Chef at the time of the inspection.

Perform daily checks of containers of date marked foods and dispose of promptly when they reach their expiration date.

Pots & Pans Room

4-501.116 Concentration of the SANITIZING solution shall be accurately determined by using a 10/07/23
 Priority Foundation test kit or other device. (Pf)

Item(s): Sanitizer test kit

9/27/2023 IN THE POTS AND PANS ROOM THE ONLY SANITIZER TEST KIT AVAILABLE FOR USE WAS A QUAT SANITIZER TEST KIT. THE NEW ECOLAB PRODUCT IS BEING USED FOR SANITIZATION AT THIS LOCATION. PROVIDE THE PROPER TEST KIT FOR THE POTS AND PANS EMPLOYEES TO USE.

4-501.11 **Chronic** EQUIPMENT shall be maintained in a state of repair and condition that meets the 12/26/23
 Core requirements of the code.

9/27/2023

9/27/2023

9/27/2023

9/27/2023

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 THE DOOR GASKETS FOR TWO OF THE WALK IN COOLERS ARE TORN AND SOILED. REPAIR THE DOOR GASKETS.

4-501.14 A WAREWASHING machine; the compartments of sinks, basins, or other receptacles 12/26/23
 Core used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards shall be cleaned as required.

Item(s): Warewashing equipment
Problem(s): Not cleaned
Correction(s): Clean as required above.

9/27/2023

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Pots & Pans Room

9/27/2023 CLEAN THE EDGES OF THE POTS AND PANS WASHERS AS THEY ARE SOILED.

Wildfire

6-303.11 Core Light of the proper intensity shall be provided as specified. 03/01/24

Item(s): Lighting intensity at work levels
Correction(s): Provide as required

9/27/2023 Additional lighting needed in Wildfire walk-in freezer.

Closing Comments:

Two Oceans, Smoke, and Toast were closed for lunch during routine inspection. Two Oceans will be open for dinner.

Priority/priority foundation items will be reinspected upon follow up within 7-10 days. Remaining core items shall be addressed/corrected as soon as possible, which will be reinspected at the following 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.