

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.
Ann Arbor, MI 48109

SFE 5081 068363 10/3/2023 12:00:00 PM
Last Routine: 04/04/2023

Person In Charge (PIC): Adam Williams

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 Mihos, a representative from University of Michigan, on 10/03/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dock

4-903.11 Core	Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.	04/01/24
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Item(s): Laundered linen(s)
Location: Storage area
Problem(s): Stored on floor or less than 6 inches above floor
Correction(s): Store at least 6 inches above the floor.

10/3/2023 Clean utensils, equipment, linens, and single-service items shall be stored at least 6 inches off the ground to protect them from splash, debris, and other contaminants.

Observed bags of clean wiping cloths stored directly on the ground inside storage closet (room 375G).

Correct as soon as possible by storing clean utensils, equipment, linens, and boxes of single-service items at least 6 inches off the floor to protect them from splash, debris, and other contaminants.

Employee Restroom

6-301.11 Priority Foundation	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)	10/13/23
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Item(s): Soap at restroom handsink men's
Location: hand wash sink(s)
Problem(s): Not provided At hand sink
Correction(s): Provide

10/3/2023 Soap shall be provided at every handwashing sink.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Employee Restroom

Observed no soap provided at hand washing sink inside the men's employee restroom (located in the basement).

Correct immediately by supplying soap to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing. In addition, soap must be conveniently located for employees to wash hands.

6-301.12 **Repeat** Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: 10/13/23
Priority Foundation

- (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)

Item(s): Sanitary hand drying provisions continuous towel system supplying user with clean towel

Location: hand wash sink(s)

Problem(s): Not provided At hand sink

10/3/2023 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 hand washing sink in the men's employee restroom.

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.

Entire establishment

4-602.13 **Chronic** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 04/01/24
Core

Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

10/3/2023 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) Dessert Station - Interior of standing two-door reach-in cooler, specifically on shelving, is soiled with encrusted food debris. PIC took shelf to dish room to be washed, rinsed, and sanitized to sight and touch.

2) Main Kitchen - Large Hobart mixer cage and splash guard is soiled with encrusted food debris.

3) Dock - Interior of standing two-door reach-in cooler is soiled with baking soiled.

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

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.

6-501.12 Core	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.	04/01/24	
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Item(s): Physical facilities/structures

Problem(s): Not clean

Correction(s): Keep clean

10/3/2023 Physical facilities shall be maintained clean to sight and touch.

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

- 1) Dish Room - Clinging debris/dust accumulation on the ceiling, specifically around makeup air vents.
- 2) Main Kitchen - Utensils (e.g. tongs) were found on the floor underneath storage shelving units.
- 3) Stainless steel walls behind have excessive food debris/splatter.

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

Main Kitchen

3-501.18 Priority	Repeat	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)	10/03/23	
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Item(s): Ready to eat, potentially hazardous food(s)

Location: Walk-in cooler shelving

Problem(s): Beyond consume by date

Correction(s): Discard.

10/03/2023
10/03/2023

10/3/2023 Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Observed cut kale dated 9/26/2023-10/3/2023, which is beyond 7 days from preparation date.

Correct immediately by discarding any potentially hazardous foods that are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

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

CORRECTED AT THE TIME OF ROUTINE INSPECTION: PIC discarded kale.

4-702.11 Priority		UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. (P)		10/03/23
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Item(s): Clean utensil(s) and food-contact surface(s) 10/03/2023
Problem(s): Not sanitized 10/03/2023

Correction(s): Equipment/utensils must be sanitized after cleaning.

10/3/2023		Food-contact surfaces of equipment must go through sanitizing step after wash and rinse steps, respectively, before use.		
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I asked employee that was cleaning the tilt skillet at the time of the routine inspection what their procedures were for cleaning/sanitizing, and they stated that they only wash the interior of the tilt skillet out with soap and water before rinsing.

Correct immediately by sanitizing food-contact surfaces of equipment after wash and rinse steps before use.

CORRECTED DURING ROUTINE INSPECTION - Employee was educated/trained on how to properly wash, rinse, and sanitize food-contact surfaces of equipment before use, and food-contact surfaces of tilt skillet were sanitized after washing and rinsing before use.

6-305.11 Core		(A) Dressing rooms or dressing areas shall be designated if EMPLOYEES routinely change their clothes in the establishment. (B) Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.		04/01/24
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Item(s): Locker(s)/designated storage area(s) for employees to change clothes

Problem(s): Not used

Correction(s): A designated employee storage/locker area shall be provided and used.

10/3/2023		Designated area within the facility shall be dedicated/provided and used for the storage of employee's personal belongings to prevent contamination of foods, clean equipment, single-service items, utensils, and linens.		
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Observed personal belongings (e.g. sweatshirt) stored on top of bottled food oils.

Correct as soon as possible by storing employee's personal belongings in a designated area away from all foods, clean equipment, single-service items, utensils, and linens.

6-501.14 Core		(A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. (B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.		04/01/24
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Item(s): Ventilation system exhaust air ducts

Problem(s): Not clean

Correction(s): Keep clean

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

10/3/2023 Ventilation system(s) and their associated filters shall be cleaned to be free from any grease accumulation, debris, dust, and other contaminants.

Kitchen Cook Line - Observed exhaust filters with clinging debris/dust and grease, specifically above tilt skillet.

Correct as soon as possible by routinely cleaning ventilation system(s) and any soiled filters to be free from any grease accumulation, debris, dust, and any other contaminants.

Pizzitis

4-801.11 Core Clean LINENS shall be free from FOOD residues and other soiling matter. 10/03/23

Item(s): Clean linen(s) 10/03/2023
Problem(s): Soiled 10/03/2023
Correction(s): Keep clean.

10/3/2023 Clean linens shall be free from food residues and other soiling matter.

Observed a soiled fabric hot mitt with dried-on brown food residues hanging on a door handle next to another in-use fabric hot mitt for today's meal. The student food worker stated the hot mitt with the dried-on brown food residues was in this station when they started today's lunch shift. The worker was only using the other fabric hot mitt to handle today's pasta with marinara sauce dish that was on the lunch menu. The PIC removed the soiled hot mitt with the dried-on brown food residues to the soiled linen storage bag at the time of the inspection.

Remove soiled linens, such as food-stained fabric hot mitts, at the end of each meal period.

6-501.14 Core **Chronic** (A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. 01/01/24
 (B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.

Item(s): Ventilation system
Location: exhaust hood
Problem(s): Not clean
Correction(s): Keep clean

10/3/2023 Ventilation system(s) and their associated filters shall be cleaned to be free from any grease accumulation, debris, dust, and other contaminants.

Removable grease filters and interior hood surfaces of the exhaust hood in the Pizziti station observed with clinging dust.

Correct as soon as possible by routinely cleaning ventilation system(s) and any soiled filters to be free from any grease accumulation, debris, dust, and any other contaminants.

Wild Fire

2-401.11 (A) An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated 10/03/23

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Wild Fire

Core areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result.

(B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:

- (1) The EMPLOYEE'S hands;
- (2) The container; and
- (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Item(s): Employee(s) 10/03/2023
Problem(s): Drinking From uncovered beverage container 10/03/2023
Correction(s): Beverage container must be covered.

10/3/2023 A food employee may drink from a closed beverage container if the container is handled to prevent contamination of:

- (1) The employee's hands;
- (2) The container; and
- (3) Exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

Observed an uncovered plastic drinking cup with water in it in the Wildfire station. The cup was emptied and removed from the station at the time of the inspection.

Employees shall only drink from a beverage container with a lid or other cover and a straw or distinct drinking point while working.

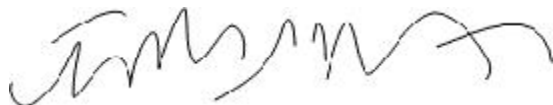
Closing Comments:

Additional follow up needed to address/correct priority foundation violations 6-301.11 and 6-301.12. Photo may be emailed for correction. Remaining core items shall be addressed/corrected as soon as possible, which will be reinspected upon follow up.

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 Mihos

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