

## 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.

**Qdoba Mexican Eats #3088**  
**Michigan Union**  
**530 S State St**

**SFE 5081 354240 10/4/2023 1:15:00 PM**  
**Last Routine: 10/4/2023**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Mary Briddelle / Matt Cambell**

**Establishment Phone: 734-686-5632**

**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 David Peters, a representative from University of Michigan, on 10/4/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Back prep area**

3-304.12	Core	During pauses in FOOD preparation or dispensing, UTENSILS shall be stored: (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.	10/04/23
		<b>Item(s):</b> Dispensing utensil(s) <b>Location:</b> ice machine ice scoop <b>Problem(s):</b> Improperly stored To prevent contamination of food or food related i <b>Correction(s):</b> Store in manner that does not contaminate items	10/4/2023 10/4/2023

10/4/2023 Observed the blue plastic ice scoop almost fully buried in the ice storage bin of the ice machine. The ice scoop should be stored in a suitable container, on a hook on the side of the ice machine, or other appropriate location. The PIC removed the scoop from the storage bin and placed it in a clean metal food pan on top of the ice machine. This is an approved method for storing the ice scoop between uses. This allows for the scoop and pan to be washed and sanitized daily and it prevents any potential contamination of the ice in the ice storage bin. Ice is a food.

**Dishwashing Area**

5-205.11	Priority Foundation	(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)	10/04/23
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**Dishwashing Area**

**Item(s):** Handwashing sink(s) 10/4/2023  
**Location:** hand wash sink(s)  
**Problem(s):** Not easily accessible Items stored In front of  
**Correction(s):** Remove items from handsink. Do not store items at handsink.

10/4/2023 Observed dirty pots and pans placed on the floor in front of the hand sink. The PIC removed the items from in front of the sink.

Do not block easy access to hand washing sinks by placing or storing items in front of them.

6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be 10/04/23  
 Priority Foundation 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)

**Item(s):** Sanitary hand drying provisions disposable, paper towels 10/4/2023  
**Location:** hand wash sink(s) paper towel dispenser 10/4/2023

10/4/2023 The paper towel dispenser at the back hand sink at the dishwashing area appeared empty at the time of the inspection as no paper towel would feed when the sensor was activated. It was assumed it had run out of paper towel, but when opened it had at least a partial roll of paper towel. It was determined this battery operated dispenser was jammed, which is why it wouldn't dispense paper towel pieces. A worker was able to clear the jam and the dispenser resumed working.

Routinely check essential hand washing components like the required supplies at hand washing sinks and ensure they are kept stocked and dispense as required.

**Entire establishment**

4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or 10/04/23  
 Priority mechanical operation shall meet these limits or as otherwise approved: (P)  
 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):** Quaternary ammonia solution 10/4/2023  
**Location:** red sani-bucket 10/4/2023  
**Problem(s):** Not immersed in A concentration specified on manufacturers label

10/4/2023 Observed all the in-use red sani pails at the time of the inspection showing little to no quat sanitizer concentration when checked with quat test strips. Some of the sani pails had

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**Entire establishment**

greasy/soiled-looking solutions in them, another sign the sanitizing solution has lost its effectiveness. The PIC had staff empty all the red sani pails, refill them with fresh quat solution from the chemical dispenser, put fresh wiping cloths in each pail and the correct quat sanitizer concentration (150-400 PPM) verified with the quat test strips.

Increase the frequency of refreshing the quat solution in the red sani pails and ensure all staff know where the quat test strips are kept and how to use them to verify the required sanitizer concentration in the pails.

**Serving Line**

3-501.16 Priority	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)	10/04/23
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**Item(s):** Hot food item(s) 10/4/2023  
**Location:** hot holding unit(s) 10/4/2023  
**Problem(s):** Stored below 135 degrees F  
**Correction(s):** Store above 135 degrees F.

10/4/2023	Observed pans of chicken, beef and brisket in the hot holding unit on the serving line at temperatures below 135 degrees when checked with a thermometer. Other hot foods held on this line were also slightly above the required minimum hot holding temperature of 135 degrees. The PIC had the pans of chicken, beef and brisket replaced with new pans of these foods from the back hot holding unit, which were all above 135 degrees. The pans of food found below temp were reheated to 165 degrees for later use.
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The PIC had used a dry hot holding unit at a previous Qdoba where they worked, while the hot line at this establishment requires water to create a steam bath to hold foods hot. The PIC checked the water levels in the hot wells, there was sufficient water in the wells. Next, the hot holding line was set at '5' (out of 10) for the heat level in each well. All hot wells were turned up to a higher heat setting (6-7) to help ensure all hot foods on the hot line will hold at >135 degrees.

Make sure to do all day parts hot (and cold) food holding temperature checks with the bluetooth thermometer and digital tablet and take immediate corrective actions, as required.

3-501.17 Priority Foundation	(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)	10/04/23
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A date marking system that does not exceed 7 days, including date of preparation, or

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**Serving Line**

opening is to be used. (Pf)

**Item(s):** In house prepared ready-to-eat potentially hazardous food(s) 10/4/2023  
**Problem(s):** Without date of consumption marking 10/4/2023  
**Correction(s):** Provide proper date marks as stated above.

10/4/2023 Observed pans holding various squeeze bottles of sauces without date marks in the cold make line unit. It appeared the pans holding the bottles of sauces were switched out due a spill from the above food pans in the make line and new date mark stickers were not applied to the plastic food pans the sauce bottles are stored in. The PIC had a worker apply new date marking stickers with the correct expiration dates.

**Closing Comments:**

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)



David Peters

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