

## 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 3/28/2024 9:00:00 AM**  
**Last Routine: 10/04/2023**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Austin Boone**

**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 Nonda Mihas, a representative from University of Michigan, on 03/28/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**back hallway**

4-803.11	Soiled LINENS shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of FOOD, clean EQUIPMENT, clean UTENSILS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.	09/01/24
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Core

**Item(s):** Soiled linen(s)

3/28/2024 Soiled linens/wiping cloths were being stored with standing water inside a plastic waste receptacle without a liner near the back door. In addition, there was a pungent odor emanating from this waste receptacle with the soiled linens/wiping cloths with standing water present.

Correct as soon as possible by disposing of the soiled linens/wiping cloths on a regular basis and clean the waste receptacle before use again. In addition, utilize liners for the waste receptacle.

**Cook line area**

6-501.12	(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.	09/01/24
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Core

**Item(s):** Physical facilities/structures floors

**Problem(s):** Soiled

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

3/28/2024 Physical facilities shall be maintained clean to sight and touch.

Floor along cook line, specifically underneath charbroil and fryers, have excessive food debris and grease accumulation/buildup.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Cook line area**

them clean to sight and touch at all times.

**Kitchen**

4-602.13 Core NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 09/01/24

**Item(s):** Nonfood contact surface(s)

**Problem(s):** Soiled

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

3/28/2024 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) Food debris accumulation/buildup, including pepper seeds, in hotel pans in 4-door drawer cooler underneath cook line where bags of fajita vegetables are stored.
- 2) Food residue on stainless steel surface where sugar bin and oil container is stored (located to the right of ice machine).

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.

**Prep Area**

4-601.11 Priority Foundation (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 03/28/24  
 (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.

**Item(s):** Food-contact surface(s) Utensil(s)

**Problem(s):** Soiled

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

03/28/2024  
03/28/2024

3/28/2024 Food-contact surfaces of equipment shall be cleaned sanitized to sight and touch once they have become contaminated and/or soiled.

Food-contact surface of food storage lids were stored soiled on stainless steel surface underneath countertop preparation table (located to the right of the ice machine).

Correct immediately by cleaning and sanitizing all food-contact surfaces of equipment to sight and touch once they have become contaminated and/or soiled.

CORRECTED DURING ROUTINE INSPECTION - Dry food storage lids were taken to 4-compartment sink to be washed, rinsed, and sanitized.

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

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.	09/01/24	
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**Item(s):** Food item(s)  
**Problem(s):** Not identified  
**Correction(s):** Label containers with common name.

3/28/2024		Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.		
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Observed unlabeled dry food storage container with sugar, which was stored underneath stainless steel countertop surface (located to the right of ice machine).

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

**Closing Comments:**

No red sanitizing buckets were filled at the time of routine inspection while employees were preparing foods. I made PIC and staff aware of the importance of filling red sanitizing buckets at the 4-compartment sink and verifying quaternary ammonia sanitizer is at the proper concentration before preparing any foods for the day. Red sanitizing buckets were filled at the 4-compartment sink with quaternary ammonia sanitizing solution and the concentration was verified to be at the appropriate concentration.

Priority/priority foundation items addressed/corrected during routine inspection, therefore no additional follow up is needed at this time, however core violations shall be addressed/corrected 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)




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

Nonda Mihas