

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
South Quad
600 E. Madison
Ann Arbor, MI 48109
Person In Charge (PIC): Josh Janks

SFE 5081 029140 3/28/2024 08:00 am

Establishment Phone: (734) 764-0169

INSPECTION TYPE:

Follow Up Critical

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

4-501.114		A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	03/06/24	03/06/24
Wild Fire		Chlorine ppm pH<10 pH<8		
Wild Fire		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) 3/6/2024
Location: red sani-bucket 3/6/2024
Problem(s): Not used according to manufacturer's label instructions
Correction(s): Use according to manufacturer label directions.

3/6/2024 Observed a red sani pail with the SMARTPOWER lactic acid/DDBSA-based hard surface sanitizer below the 272-700 PPM required range when checked with the sanitizer test strips. The red sani pail was marked with a use range of 10:00am-2:00pm, but was already testing low.

CORRECTED DURING ROUTINE INSPECTION - The PIC asked a food worker in this station to bring a new red sani pail with freshly dispensed SMARTPOWER solution to replace the weak pail. The fresh solution in the new red sani pail was found in the correct concentration range of 272-200 PPM when checked with the test strips.

4-501.112		In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 194 F, or less than 165 F for stationary rack machines or 180 F for all other machines to assure proper sanitizing of utensils. (Pf)	04/05/24	03/28/24
Kosher Kitchen				
Kosher Kitchen				

Item(s): Dish machine final rinse temperature 3/28/2024
Problem(s): Less than 180 degrees F 3/28/2024
Correction(s): Repair to provide temperature stated above.

3/6/2024 In a mechanical operation, the water temperature of the final rinse may not be less than 180 F.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Observed dish machine is not indicating color change on heat sensitive sticker and maximum temperature on DishTemp® - Plate-simulating Dishwasher Thermometer registered at 155 degrees F after multiple runs of the dish machine on various cycle settings. In addition, it was indicated on dish machine log that proper sanitization of the dish machine was not being achieved for dinner on 3/5/2024 as evidenced by heat sensitive sticker, however no corrective action was indicated. Update dish machine log to include section for corrective action.

Correct immediately by repairing dish machine to have final rinse cycle temperature of at least 180 F. In the meantime, all dishes and utensils may be ran through the dish machine, but will have to go through a manual sanitizing step utilizing Ecolab Sink and Surface Cleaner and Sanitizer.

3/28/2024

CORRECTED - FINAL RINSE IS GREATER THAN 180 DEGREES AS EVIDENCED BY MACHINE AND HEAT SENSITIVE STICKER.

4-601.11		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	03/16/24	03/28/24
Basement kitchen		(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.		
Basement kitchen		(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.		

Item(s): Non-food contact surface(s) equipment slicer

3/28/2024

Location: Walk-in cooler

3/28/2024

Problem(s): With accumulation of debris

Correction(s): Keep clean.

3/6/2024

THE COMPOST BINS THAT ARE USED IN THE KITCHEN ARE VERY SOILED. CLEAN THE BINS WHEN THEY BECOME SOILED.

3/28/2024

CORRECTED - COMPOST BINS IN USE WERE CLEAN (SEE ATTACHED PHOTO). ACCORDING TO PIC, COMPOST BINS ARE ROTATED EVERY FIVE DAYS WITH CLEAN COMPOST BINS.

4-601.11		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	03/16/24	03/28/24
Kosher Kitchen		(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.		
Kosher Kitchen		(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) equipment mixer

3/28/2024

Problem(s): Soiled

3/28/2024

Correction(s): Keep clean.

3/6/2024

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

Hobart mixing bowl that was not currently in use at the time of routine inspection had encrusted/old food debris splatter present.

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

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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3/28/2024

CORRECTED - HOBART MIXING BOWL IN THE KOSHER KITCHEN STATION WAS CLEAN TO SIGHT AND TOUCH UPON FOLLOW.

4-601.11 Wild Fire Wild Fire		(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.	03/16/24	03/28/24
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Item(s): Food-contact surface(s) equipment can openers
Location: can opener and cutting blade
Problem(s): Soiled
Correction(s): Keep clean.

3/28/2024
3/28/2024

3/6/2024

Observed a counter mounted can opener in the Wildfire station with dried-on food soils on the cutting blade and surrounding surfaces.

The can opener was removed from it's holder and placed on a cart with other soiled dishware to be taken to the pots and pans washing area for cleaning.

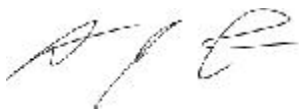
3/28/2024

CORRECTED - ACCORDING TO PIC, CAN OPENER BLADE IS NOT TYPICALLY HELD IN WILD FIRE STATION AND WAS NOT PRESENT IN THIS STATION DURING FOLLOW UP.

Closing Comments:

Additional follow up needed to reinspect priority foundation violations 3-501.15 and 4-302.14.

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