

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.

SFE 5081 068363 4/4/2024 03:30 pm

ZIP CODE NOT FOUND

Person In Charge (PIC): Rob Sutch

Establishment Phone: (734) 764-0170

INSPECTION TYPE:

Follow Up Critical

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

Corrected

| | | | | |
|--------------------------------|-----------|--|----------|------------|
| 3-501.18 Kitchen Kitchen | | <p>A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:</p> <p>(1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)</p> <p>(2) Is in a container or PACKAGE that does not bear a date or day; (P) or</p> <p>(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)</p> <p>Item(s): Ready to eat, potentially hazardous food(s)</p> <p>Location: Walk-in cooler shelving</p> <p>Problem(s): Beyond consume by date</p> <p>Correction(s): Discard.</p> | 04/26/24 | 04/04/24 |
| | | | | 04/04/2024 |
| | | | | 04/04/2024 |
| | 3/27/2024 | <p>PH/TCS foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.</p> <p>Kitchen - Observed multiple PH/TCS foods, including sliced tomatoes, cooked carrots, bok choy, and seitan, inside back walk-in cooler that were beyond 7 days from preparation date. In addition, there are inconsistencies with date marking throughout walk-in cooler where some PH/TCS food products only have preparation date while others either have a date range with consumption date or no date marking at all.</p> <p>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. In addition, review proper date marking procedures with staff.</p> | | |
| | 4/4/2024 | CORRECTED - All PH/TCS foods stored for greater than 24 hours had date marks with discard date not exceeding 7 days from preparation date (see attached photos). | | |
| 3-501.17 Kitchen Kitchen | | <p>(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)</p> <p>(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</p> | 04/26/24 | 04/04/24 |

| Critical / Non-crit | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
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| | | <p>in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)</p> <p>A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)</p> <p>Item(s): In house prepared ready-to-eat potentially hazardous food(s)</p> <p>Problem(s): Without date of consumption marking</p> <p>Correction(s): Provide proper date marks as stated above.</p> | | 04/04/2024 04/04/2024 |
| 3/27/2024 | | <p>Potentially hazardous foods (PHF)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with the appropriate preparation date and discard date no greater than 7 days from preparation.</p> <p>Kirchen - Multiple PHF/TC food products (e.g. mashed potatoes) in back walk-in cooler did not have date marks on them.</p> <p>Correct immediately by properly date marking PHF/TCS foods that will be stored for longer than 24 hours with discard date that does not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.</p> | | |
| 4/4/2024 | | <p>CORRECTED - All PH/TCS foods stored for greater than 24 hours had date marks with discard date not exceeding 7 days from preparation date (see attached photos).</p> | | |
| 4-501.112 Dishroom Dishroom | | <p>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)</p> | 04/26/24 | 04/04/24 04/04/2024 04/04/2024 |
| 3/27/2024 | | <p>Minimum rinse temperature requirement for Hobart machine is 160 degrees F, however rinse temperature was displaying between 130-140 degrees F. Dish machine was run multiple times with heat sensitive stickers and two ThermoWorks DishTemp Plate-Simulating Dishwasher Thermometers, however no color change was indicated on heat sensitive stickers and maximum temperature reading on ThermoWorks DishTemp - Plate-Simulating Dishwasher Thermometers was 155 degrees F. Dish machine was also drained and refilled, however rinse temperature was not reaching 160 degrees F.</p> <p>At the time of routine inspection, PIC stopped utilizing plates and utensils in the dining hall and switched to single-use paper/plastic products. Emergency service call was also made to Hobart for repair.</p> <p>In the meantime, establishment will run dishes/utensils/wares through the dish machine and manual sanitize with Ecolab SMARTPOWER sink and surface cleaner and sanitize in place using large Lexan tubs until appropriate repairs can be made.</p> | | |
| 4/4/2024 | | <p>CORRECTED - Wash (150 degrees F), rinse (160 degrees F), and final rinse (180 degrees F) temperatures were hitting minimum temperatures as evidenced by external display and heat sensitive sticker.</p> | | |

Closing Comments:

Priority/priority foundation violations have been addressed/corrected.

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Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihos