

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

SFE 5081 029140 9/24/2024 9:30:00 AM
Last Routine: 03/06/2024

Person In Charge (PIC): Terry Coombe (GM)

Establishment Phone: (734) 764-0169

INSPECTION TYPE:
Routine Inspection

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| 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 09/24/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Basement kitchen

4-602.13 **Chronic** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 12/23/24
Core

Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

9/24/2024 THE GARBAGE CANS IN THE BASEMENT KITCHEN ARE SOILED AND NEED TO BE CLEANED.

Dishroom

6-501.111 **Repeat** The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: 09/24/24
Priority Foundation

- (A) Routinely inspecting incoming shipments of FOOD and supplies;
- (B) Routinely inspecting the PREMISES for evidence of pests;
- (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)
- (D) Eliminating harborage conditions.

Item(s): Pest(s) flies
Problem(s): Present in facility Without use of trapping devices
Correction(s): Remove pests from facility.

9/24/2024 THERE ARE FLIES BREEDING IN THE DISH ROOM. KEEP ALL AREAS OF THE DISH ROOM CLEAN. DO NOT ALLOW WATER TO POOL FOR LONG PERIODS OF TIME. KEEP THE BUG LIGHT PLUGGED INTO THE WALL SO IT WILL FUNCTION.

4-602.13 **Chronic** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency 12/23/24
Core

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Dishroom

necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Clean prior to opening.

9/24/2024 CLEAN THE EXTERIOR OF THE COMPOST BINS IN THE DISHROOM.

Entire establishment

4-602.13 **Chronic** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 03/01/25
Core

Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

9/24/2024 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis (at a minimum, every 24 hours) 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) Sabroso - Grease and food debris accumulation/buildup underneath cooking equipment, specifically flat top grill and range (see attached photo).
- 2) Basement Production Kitchen - Large Hobart floor mixer had encrusted food splatter on cage guard and shield.
- 3) Basement Production Kitchen - Speed rack (located in "Speed Rack City" storage room) had grease accumulation/buildup (see attached photo).
- 4) Pizzitis - Interior of undercounter pizza hot-holding unit had excessive charred food debris accumulation/buildup (see attached photo).

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 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 12/23/24
Core (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures

Problem(s): Not clean

Correction(s): Keep clean

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

9/24/2024

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9/24/2024

CLEAN THE DIRTY FLOOR DRAINS IN TWO OCEANS AND FINALE. PLACE THESE DRAINS ON A ROUTINE CLEANING SCHEDULE TO PREVENT PEST HARBORAGE.

Grand Central Station

3-501.18 **Chronic** A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: 09/24/24
 Priority (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)

Item(s): Ready to eat, potentially hazardous food(s)

09/24/2024

Location: Walk-in cooler

09/24/2024

Problem(s): Beyond consume by date

Correction(s): Discard.

9/24/2024

Potentially hazardous (PH)/time and temperature-controlled foods for safety (TCS) foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Large container of hummus and soup were dated 9/14-9/21 inside salad bar walk-in cooler (see attached photo).

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

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - PIC instructed chef to compost/discard hummus and soup that were beyond 7 days from preparation date.

Halal Station

3-501.16 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: 09/24/24
 Priority (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)

Item(s): Cold food item(s)

09/24/2024

Problem(s): Stored above 41 degrees F

09/24/2024

Correction(s): Store below 41 degrees F.

9/24/2024

Potentially hazardous (PH)/time and temperature-controlled (TCS) foods for safety being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Observed the following PH/TCS foods out of temperature:

1) Tomato/cucumber salad and hummus were at 60 degrees F on serving line. After speaking

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Halal Station

with Halal station staff, tomato/cucumber salad and hummus were prepared within the last two hours in the basement production kitchen, however the heat lamp was turned on above these foods on the serving line. These foods were intended to be served cold.

Correct immediately by keeping PHF/TCS that are to be held cold at 41 degrees F or below at all times.

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Heat lamp was turned off. In addition, tomato/cucumber salad and hummus were swapped out with additional trays that were under refrigeration.

Kosher Kitchen

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| 4-501.11 Core | Chronic EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. | 12/23/24 |
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Item(s): equipment
Problem(s): Do not meet requirements of rule
Correction(s): Repair/replace to meet requirements of rule.

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| 9/24/2024 | REPLACE THE TORN AND SOILED GASKET ON THE WALK IN COOLER IN THE KOSHER KITCHEN. |
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Pizzitis

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| 4-204.112 Core | (A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit. (B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical). (C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable. (D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf) | 03/01/25 |
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Item(s): Thermometer(s) refrigeration
Problem(s): Not provided
Correction(s): Provide.

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| 9/24/2024 | An air thermometer shall be provided in an easily accessible/readable area for all cold-holding refrigeration units that are used to cold-hold potentially hazardous foods to ensure foods are being held at 41 degrees F or below. |
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Pizzitis - Picnic Pizza Station machine does not have air thermometer inside refrigeration chamber with pizza sauce and shredded cheese. I was unable to easily navigate the digital display menu to view the internal ambient temperature of the refrigeration unit.

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Pizzitis

Provide air thermometers for the above cold-holding units as soon as possible to ensure coolers are keeping potentially hazardous foods at 41 degrees F, and use probed food thermometer periodically to verify accuracy of air thermometer. In addition, place air thermometers in a location that is easy to find and read for employees to verify internal ambient air temperatures.

Pots & Pans Washing Area

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 03/01/25
 Core (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures walls
Problem(s): Soiled
Correction(s): Keep clean.

9/24/2024 Physical facilities shall be maintained clean to sight and touch.
 Mold-like accumulation/growth present on the wall where it meets stainless steel surface along 3-compartment sink and overhead sprayer (see attached photo).
 Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Sabroso

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 09/24/24
 Priority Foundation (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) equipment can openers 09/24/2024
Problem(s): Soiled 09/24/2024
Correction(s): Keep clean.

9/24/2024 Food-contact surfaces of equipment shall be cleaned sanitized to sight and touch once they have become contaminated and/or soiled.
 Can opener blade is soiled with encrusted food debris (see attached photo).
 Correct immediately by cleaning and sanitizing all food-contact surfaces of equipment to sight and touch once they have become contaminated and/or soiled.
 ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Can opener blade was taken to be washed, rinsed, and sanitized.

Closing Comments:

Joint routine inspection conducted with Jennifer Nord, RS. Executive Chef, Jason Burgett was also present for

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the routine inspection.

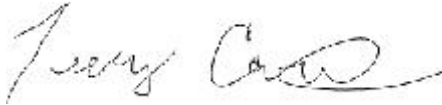
Vast improvement overall from last routine inspection, especially in cooling processes. Good job!

Follow up needed to reinspect priority foundation item 6-501.111.

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 Mihas

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