

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.

East Quad Dining
East Quad
701 E. University
ZIP CODE NOT FOUND

SFE 5081 029136 9/30/2024 10:30:00 AM
Last Routine: 03/14/2024

Person In Charge (PIC): Allan Sheldon/Andrea Lugo

Establishment Phone: (734) 764-0136

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 09/30/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

24 Carrots

5-205.11	(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)	09/30/24
Priority Foundation	(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	

Item(s):	Handwashing sink(s)	09/30/2024
Problem(s):	Not easily accessible Items stored In front of In front of	09/30/2024
Correction(s):	Remove items from handsink. Do not store items at handsink.	

9/30/2024 A hand washing sink shall be kept clean and accessible at all times. In addition, hand washing sinks shall only be used for hand washing purposes.

Rolling cart was stored in front of the hand washing sink. In addition, this hand washing sink basin was dry.

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.

ADDRESSED/CORRECTED DURING THE ROUTINE INSPECTION - Rolling cart was moved and discussion was held with station staff regarding the importance of hand washing. In addition, staff was instructed to wash hands prior to resuming food preparation.

Basement kitchen

4-301.14	Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.	03/01/25
Core		

Item(s):	Ventilation hood
Problem(s):	Inadequate
Correction(s):	Provide additional equipment to meet requirement above.

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

9/30/2024 Ventilation hood systems shall be sufficient in number and capacity for hood systems to function optimally and prevent grease accumulation.

Observed gaps in the ventilation hood above combi ovens.

Provide filter spacers in the ventilation hood above combi ovens in order for the hood to function optimally.

Entire establishment

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)	09/30/24
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09/30/2024
09/30/2024

9/30/2024 Potentially hazardous (PH)/time and temperature-controlled (TCS) foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.

Farmer's Table - Observed BBQ chicken ranging from 112-120°F on serving line and inside hot-holding unit. Temperature log was reviewed and verified to have been cooked to 172°F.

Correct immediately by holding potentially hazardous foods at 135 degrees F or above.

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Chicken was reheated to at least 165°F in combi oven.

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

Signature - Large lexan tub of pico de gallo was temped at 46°F inside open air cooler. Temperature log was reviewed.

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 - Large lexan tub of pico de gallo was moved to the walk-in cooler. Station was advised to continue using small container of pico de gallo in metal bowl and submerge in ice-water solution and refill as needed.

24 Carrots - Coleslaw (intended to be held cold) was temped at 52°F on preparation countertop.

ADDRESSED/CORRECTED DURING THE ROUTINE INSPECTION - Upon speaking to station staff, it was determined that coleslaw had been removed from temperature control one hour prior to inspection. Additional container of coleslaw was temped at 38°F inside

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

undercounter drawer cold holding-unit, therefore the decision was made to use time as a public health control for the coleslaw out on preparation countertop and discard any remaining product in three hours.

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.	03/01/25	
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Item(s): Food item(s)
Problem(s): Not identified
Correction(s): Label containers with common name.

9/30/2024		Containers used for food storage shall be labeled clearly to identify what food is stored in the containers. Beverage Stations - Label clear, refillable containers of honey on countertops. Signature Station - Label clear, refillable squirt bottle of sour cream inside open air cooler. Deli Station - Label container of potato salad inside top rail cold-holding unit. Ensure that all containers used for food storage are labeled clearly with common name.		
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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 easily readable
Correction(s): Repair/replace.

9/30/2024		The following cold-holding units were not equipped with a temperature measuring that is easily readable: Pizziti's - Two-door undercounter Continental cooler		
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Entire establishment

Wildfire - One-door undercounter Delfield cooler

Deli - Top rail cooler

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

Problem(s): Not clean

Correction(s): Keep clean

9/30/2024 The following areas throughout the facility are in need of cleaning:
 Pots/Pans Area (Basement Production Kitchen) - Floor trough and mop sink.
 Dishwashing Room (Upstairs Dining Hall) - Clinging debris/dust on ceiling tiles and makeup air vents.

Gluten Free Room

6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. 03/01/25
 Core

Item(s): Handwashing signage

Problem(s): Not provided At hand sink

Correction(s): Provide

9/30/2024 Each hand washing sink shall be provided with a sign that reminds employees to wash their hands.
 Observed no hand washing sink at the hand washing sink.
 Correct as soon as possible by providing a hand washing sign to the above hand washing sink to encourage/promote employee hand washing.

mop closet

6-501.16 After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. 03/01/25
 Core

Item(s): Wet mop(s) storage

Problem(s): Improperly dried

Correction(s): Allow to air dry in an approved location.

9/30/2024 Mops shall be properly air dried after use to avoid potential sources of contamination and harborage conditions for pests.

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mop closet

Mop Closet (located behind deli station) - Observed two mop heads bunched up in the mop sink.

Correct as soon as possible by hanging mops in a proper location that allows them to properly air dry, and in a location which keeps mops and surrounding area protected from potential sources of contamination and eliminates harborage conditions for pests.

Wildfire

3-501.13 Core	POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed: Under refrigeration, or under cool running water (<70° F), or as part of cooking process, and total accumulated time above 41° F, for thawed portions, shall not exceed 4 hours. Any thawing procedure may be used for immediate service for individual consumers order of READY-TO-EAT foods.	03/01/25
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Item(s): Frozen food(s) for thawing
Problem(s): Stored above 41 degrees F thawed or partially thawed At room temperature
Correction(s): Store under refrigeration.

9/30/2024 Frozen food shall be thawed under refrigeration, under cool, running water, or as a part of the cooking process.

Observed excessive quantity of bags containing frozen breaded fish (for today's lunch service) that were thawing on preparation countertop.

Correct as soon as possible by thawing food using an appropriate method as stated in the food code above.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and Jennifer Nord.

Priority/priority foundation items were addressed/corrected during the routine inspection, therefore no additional follow up is required at this time, however please review this report and take the time to address any core items in a timely manner, 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)




Nonda Mihas

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