

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

SFE 5081 354240 10/8/2025 11:00:00 AM

Michigan Union

Last Routine: 4/25/2025

530 S State St

ZIP CODE NOT FOUND

Person In Charge (PIC): Heavenly Taylor

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 10/8/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Cook line area

4-601.11 Core	(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.	01/06/26
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Item(s): Non-food contact surface(s)

Location: cooler(s)

Problem(s): With accumulation of debris

Correction(s): Keep clean.

10/8/2025 Nonfood-contact surfaces of equipment should be cleaned to sight and touch.

Observed hotel pans with food debris present inside drawer cold-holding unit (located underneath the chargrill at the cook line).

Correct by cleaning the hotel pans inside drawer cold-holding unit (located underneath the chargrill at the cook line).

6-501.14 Core	(A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. (B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.	01/06/26
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Item(s): Ventilation system exhaust air ducts

Location: exhaust hood

Problem(s): Not clean Creating source of contamination

Correction(s): Keep clean

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

10/8/2025 Ventilation system(s) and their associated filters shall be cleaned to be free from any grease/debris/dust accumulation and other contaminants.

Observed excessive charred buildup on the exhaust filters in the ventilation hood system above the cook line, specifically over the chargrill area.

Correct by routinely cleaning soiled exhaust filters to be free from any grease/debris/dust accumulation and any other contaminants. In addition, replace charred exhaust filters in the ventilation hood system above the cook line, specifically over the chargrill area.

Dishwashing Area

6-301.12 Repeat	Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:	10/08/25
	(A) Individual, disposable towels; (Pf)	
	(B) A continuous towel system that supplies the user with a clean towel;(Pf) or	
	(C) A heated-air hand drying device.(Pf)	
	(D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)	

Item(s):	Sanitary hand drying provisions disposable, paper towels	10/8/2025
Location:	hand wash sink(s) paper towel dispenser	10/8/2025

10/8/2025 Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.

Observed no paper towels provided at the hand washing sink (located to the left of the mop and 3-compartment sinks).

CORRECTED DURING ROUTINE INSPECTION - Person in charge supplied paper towels to the hand washing sink (located to the left of the mop and 3-compartment sinks).

Front Line

5-501.16 Core	(A) An inside storage room and area and outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold REFUSE, recyclables, and returnables that accumulate. (B) A receptacle shall be provided in each area of the FOOD ESTABLISHMENT or PREMISES where REFUSE is generated or commonly discarded, or where recyclables or returnables are placed. (C) If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.	01/06/26
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Item(s):	Handwash trash receptacle(s) front prep
Location:	Handwashing Sink
Problem(s):	Not provided
Correction(s):	Provide.

10/8/2025 Each hand washing sink where disposable paper towels are utilized shall be provided with a waste receptacle.

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

Front Preparation Line - No waste receptacle provided at the hand washing sink.

Correct by providing waste receptacle at the front hand washing sink.

Closing Comments:

Core violations should be addressed/corrected in a timely manner, which will be reinspected at the next routine inspection.

Report emailed to general manager.

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.