

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 **SFE 5081 029140 3/6/2024 10:30:00 AM**
South Quad **Last Routine: 09/27/2023**
600 E. Madison
Ann Arbor, MI 48109
Person In Charge (PIC): Joshua Janks/Jason Burgett **Establishment Phone: (734) 764-0169**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	Yes
	CO2 Tanks Secured	Yes

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 03/06/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Basement kitchen

3-501.15 **Repeat** (A) Cooling shall be accomplished in accordance with the time and temperature criteria 03/16/24
Priority Foundation specified under § 3-501.14 by using one or more of the following methods based on
the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; (Pf)
- (2) Separating the FOOD into smaller or thinner portions; (Pf)
- (3) Using rapid cooling EQUIPMENT; (Pf)
- (4) Stirring the FOOD in a container placed in an ice water bath; (Pf)
- (5) Using containers that facilitate heat transfer; (Pf)
- (6) Adding ice as an ingredient; (Pf) or
- (7) Other effective methods. (Pf)

(B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:

- (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and
- (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD.

Item(s): Food item(s) cooled
Problem(s): Improperly

3/6/2024 THERE IS NO CONSISTENT COOLING PROCEDURE FOR THE FOOD PREPARED IN THE MAIN KITCHEN. THERE WERE MANY FOOD ITEMS FOUND COOLING IN THE FREEZER IN DEEP PANS, OTHER ITEMS WERE PLACED IN LONG SHALLOW PANS TO COOL IN THE WALK IN, AND THERE WAS EVIDENCE OF IMPROPER COOLING OF PASTA SAUCE IN A DEEP LEXAN CONTAINER. CREATE A COOLING PROCESS THAT WORKS FOR THE KITCHEN EMPLOYEES AND IMPLEMENT IT. ONCE IN PLACE VERIFY THAT IT WORKS.

4-302.14 A test kit or other device that accurately measures the concentration in mg/L of 03/16/24
Priority Foundation SANITIZING solutions shall be provided. (Pf)

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

Item(s): Sanitizer test kit
Problem(s): Not provided

3/6/2024 EMPLOYEES COULD NOT FIND THE TEST KIT DURING THE INSPECTION. THE TEST KIT MUST BE AVAILABLE FOR USE FOR EMPLOYEES.

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 03/06/24
 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): Non-food contact surface(s) equipment slicer
Location: Walk-in cooler
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.

Dishroom

4-501.11 **Chronic** EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 09/01/24
 Core

Item(s): equipment
Problem(s): Broken
Correction(s): Repair/replace.

3/6/2024 Equipment shall be maintained in a state of good repair.

According to PIC, conveyor belt in dishroom has been down since November 2023. Belt is being stored bunched up in a corner of the dishroom. Conveyer belt shall be cleaned and stored until repairs can be made to conveyer.

Correct as soon as possible by repairing the above equipment items throughout the facility.

Entire establishment

3-304.14 **Chronic** (A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose. 09/01/24
 Core
 (B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily.
 (C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.
 (D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil.
 (E) Containers of chemical sanitizing solutions shall be stored off the floor and

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Entire establishment

used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.

(E) SINGLE-USE disposable sanitizer wipes shall be used in accordance lable instructions.

3/6/2024 Chemical sanitizing containers shall be off the floor and stored in a manner that prevents contamination of foods, single-service items, clean utensils, equipment and linens.

Kosher Kitchen - Observed jug of Ecolab Sink and Surface Cleaner and Sanitizer being stored directly on the ground in the dish washing area. In addition, provide wire-mounted bracket to house Ecolab Sink and Surface Cleaner and Sanitizer and Ecolab Sanitizing Wash 'n Walk containers.

Correct as soon as possible by moving chemical sanitizing bucket to an area that is both off the floor and prevents contamination of foods, single-service items, clean utensils, equipment and linens.

3/6/2024 In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses.

Finale - Observed multiple wet wiping cloths on countertop surfaces.

Correct as soon as possible by storing wet wiping cloths completely submerged in a sanitizing solution between uses. In addition, wiping cloth shall be replaced with a clean wiping cloth once it has become soiled. According to PIC, soiled wiping cloths shall be taken to linen hamper in Grand Central station.

Finale

3-304.14 **Chronic** (A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose. 06/04/24
 Core (B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily.
 (C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.
 (D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil.
 (E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.
 (E) SINGLE-USE disposable sanitizer wipes shall be used in accordance lable instructions.

4-602.13 **Chronic** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 09/01/24
 Core

Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

3/6/2024 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,

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Finale

debris, and other contaminants.

Interior of undercounter two-door True brand freezer had standing water present. Hanging air thermometer was also reading 40 degrees F, however no foods were currently being stored in the freezer due to inconsistent temperatures. I recommended to PIC to either have this freezer repaired/replaced if facility wants to continue using it as intended or turn the unit off and use it for storage of non-PH/TCS foods, other single-use items.

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.

Kosher Kitchen

4-501.112 In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as 04/05/24
 Priority Foundation 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)

Item(s): Dish machine final rinse temperature

Problem(s): Less than 180 degrees F

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.

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.

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to 03/16/24
 Priority Foundation 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.

Item(s): Food-contact surface(s) equipment mixer

Problem(s): Soiled

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

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Kosher Kitchen

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.

3-305.11 Core		FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor, unless otherwise approved.	09/01/24	
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Item(s): Food item(s) in storage

Problem(s): Exposed to dust, splash, or other contaminates Not covered

Correction(s): Store in protected manner.

3/6/2024		Keep foods safe from splash, debris, and other potential sources of contamination, and by storing foods at least 6 inches off the floor.		
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Observed uncovered produce being stored in walk-in cooler directly underneath fan guards with clinging debris/dust accumulation.

Correct as soon as possible by protecting foods from splash, debris, and other potential sources of contamination, and by storing foods at least 6 inches off the ground to protect them from contamination.

6-501.114 Core	Chronic	The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional, no longer used and free of litter.	09/01/24	
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Item(s): Unnecessary item(s)

Problem(s): Not removed from facility

Correction(s): Remove from facility/premises.

3/6/2024		Establishment shall be kept free of equipment items that are no longer in use.		
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Remove Ecolab antimicrobial fruit and vegetable wash dispensing station that is at the 2-compartment designated as a "meat" preparation sink. According to PIC, this chemical dispensing unit has not been used over multiple previous routine inspection and there is another Ecolab antimicrobial fruit and vegetable wash that is being utilized in another area of the kitchen.

Correct as soon as possible by removing equipment items that are no longer in use throughout the establishment.

6-501.12 Core	Chronic	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	03/06/24	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Kosher Kitchen

		Item(s): Physical facilities/structures floors		03/06/2024
		Problem(s): Soiled		03/06/2024
		Correction(s): Keep clean.		

3/6/2024		Physical facilities shall be maintained clean to sight and touch. Observed floor, including grate and floor sink, underneath dish machine area is soiled and in need of cleaning. Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times. CORRECTED DURING ROUTINE INSPECTION - Area kitchen cleaner cleaned floor, including grate and floor sink, to sight and touch.		
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6-501.16 Core		After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.	09/01/24	
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Item(s): Wet mop(s) storage
Problem(s): Improperly dried
Correction(s): Allow to air dry in an approved location.

3/6/2024		Mops shall be properly air dried after use to avoid potential sources of contamination and harborage conditions for pests. Observed bunched up, wet mop being stored on top of a tool box in the corner of the dish washing area. 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.		
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Two Oceans

3-304.12 Core		During pauses in FOOD preparation or dispensing, UTENSILS shall be stored: (A) In the FOOD with their handles above the top of the FOOD and the container; (B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT (D) In running water, such as dipper well. (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or (F) In a container of water maintained at a temperature of at least 135° F.	09/01/24	
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Item(s): Dispensing utensil(s)
Location: * 2-compartment sink
Problem(s): Improperly stored In standing water
Correction(s): Store as stated above.

3/6/2024		During pauses in food prep, utensils shall be stored in either cool, running water, on a clean		
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Two Oceans

surface, or in water of at least 135 degrees F.

Observed rice scoops being stored in hotel pan with standing water of 70 degrees F in between used. Discussed with PIC that rice scoops may be dipped in hot water after each use and stored in a clean, empty hotel pan between uses. Hot water shall be changed frequently (i.e. hourly).

Correct as soon as possible by storing utensils in dipper well, on a clean surface, or in water of at least 135 degrees F. Do not store in standing water that is less than 135 degrees F.

Wild Fire

4-501.114 **Chronic** 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

Chlorine	ppm	pH<10	pH<8
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) 03/06/2024
Location: red sani-bucket 03/06/2024
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.

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 03/06/24

- (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
Location: can opener and cutting blade
Problem(s): Soiled
Correction(s): Keep clean.

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

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.

3-305.11 Core	Chronic	FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor, unless otherwise approved.		03/06/24
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Item(s):	Food item(s) in storage	03/06/2024
Location:	Walk-in freezer	03/06/2024
Problem(s):	Exposed to dust, splash, or other contaminates Not covered	
Correction(s):	Store in protected manner.	

3/6/2024 Observed an uncovered deep hotel pan of frozen turkey/chicken patties on a dunnage rack in the Wildfire walk-in freezer with a cardboard case of frozen patties stored directly on top of the exposed turkey/chicken patties. Exposed foods, even a freezer, are subject to contamination if they come into contact with a non food-contact surface, like the bottom of the cardboard box placed directly in contact with the food.

Keep foods covered, even frozen foods, and avoid storing food still in case packaging in direct contact with exposed food.

CORRECTED DURING ROUTINE INSPECTION - The cardboard case of frozen food was removed from the open pan of turkey/chicken patties and the potentially contaminated frozen patties were thrown away. Corrected at the time of the inspection.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas, Jennifer Nord, and David Peters.

Provide Ecolab Orange Force instruction for use signage for dish machine area at Kosher.

Follow up will be conducted within 7-10 days to ensure any outstanding priority/priority foundation violations have been addressed/corrected. Core violations shall be addressed/corrected as soon as possible, and will be reinspected at the next routine inspection.

It is recommended that you develop a plan to document the problem and corrective action when your SmartSense program reports a significant issue. This may be something that should be addressed throughout the department.

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.