

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
Ann Arbor, MI 48109

SFE 5081 029136 3/14/2024 11:00:00 AM
Last Routine: 09/19/2023

Person In Charge (PIC): Allan Sheldon/Aaron Bruck

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 03/14/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Basement kitchen

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	03/14/24
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(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 slicer	03/14/2024
Problem(s):	Soiled	03/14/2024
Correction(s):	Keep clean.	

3/14/2024	Observed a few tomato seeds and a small piece of tomato stuck on the cutting surfaces of the manual tomato slicer which appeared to have been put away on an undercounter shelf at a prep table in the basement kitchen.
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The food contact surfaces of equipment shall be washed, rinsed, and sanitized after each use.

CORRECTED AT THE TIME OF THE INSPECTION: The PIC had the tomato slicer taken to the pots & pans washing area to be cleaned and sanitized.

6-501.11	Chronic PHYSICAL FACILITIES shall be maintained in good repair.	09/01/24
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Core

Item(s):	Physical facilities Floor(s)
Problem(s):	In poor repair
Correction(s):	Repair/replace.

3/14/2024	Establishment shall be maintained in a state of good repair.
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Observed the following item in need of repair:

Basement walk-in freezer floor is coming apart at the seams near the entrance/exit. PIC stated

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Basement kitchen

that repair is scheduled to occur over the spring/summer semesters. This same issue was cited at the previous routine inspection.

Correct as soon as possible by repairing/replacing this portion of the walk-in freezer floor, or the entire floor if required.

Basement pop storage area

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 03/14/24
 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 03/14/2024
Problem(s): Not clean 03/14/2024

3/14/2024 Facilities shall be maintained clean to sight and touch.

Observed a small area of the floor under the bag-in-the-box storage rack in the basement storeroom with accumulated soda syrup residues from drips/leaks from the boxes of syrup.

CORRECTED AT THE TIME OF THE INSPECTION: The PIC instructed the person in the pots and pans washing area to wet mop the syrup residues off the floor at the bag-in-the-box rack.

Dining Area

5-205.11 **Chronic** (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) 04/12/24
 Priority Foundation (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

3/14/2024 A hand washing sink shall be used for no other purposes other than hamdwashing.

Observed the bowl of both hand sinks adjacent to the both ends of the dishroom with brown stains, which appears to be from nearby coffee urns at beverage stations. There is a suitable sink to dump leftover/old coffee in the dishroom very close by.

Clean this hand sink to remove the coffee stains and use the other, slightly less convenient, sink in the dishroom to dispose of leftover/old coffee.

Dishroom

3-304.14 (A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose. 03/14/24
 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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Dishroom

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.

Item(s): Wiping cloth(s) wet

03/14/2024

Location: Mop sink

03/14/2024

Problem(s): Stored soiled

Correction(s): Keep clean.

3/14/2024 In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses.

Observed multiple soiled and wet wiping cloths stored bunched up inside mop sink in the dishroom.

Correct as soon as possible by storing wet wiping cloths completely submerged in a sanitizing solution between uses, and dispose of wiping cloths once soiled in linen hamper.

CORRECTED DURING ROUTINE INSPECTION - PIC instructed dishroom employee to dipose of soiled wet wiping cloths in linen hamper.

6-305.11 (A) Dressing rooms or dressing areas shall be designated if EMPLOYEES routinely change their clothes in the establishment. 09/01/24
Core (B) Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.

3/14/2024 Designated area within the facility shall be dedicated/provided and used for the storage of employee's personal belongings to prevent contamination of foods, clean equipment, single-service items, utensils, and linens.

Dining Hall Dishroom - Observed personal belongings (e.g. coats/jackets, etc.) that were stored adjacent to clean, unused single-service items on shelving units, which could potentially contaminate those items (see attached photo).

Correct as soon as possible by providing a designated area for employees to store personal belonging away from all foods, clean equipment, single-service items, utensils, and linens.

6-403.11 (A) Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination. 09/01/24
Core (B) Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES can not occur.

Item(s): Break area(s) for employee drinking

Problem(s): Contaminates Single use

Correction(s): Relocate to an designated area that does not contaminate items or surfaces.

3/14/2024 Employee food and beverages shall be stored in a designated area that prevents contamination of equipment, food, single-service items, utensils and linens.

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Dishroom

Dining Hall Dishroom - Observed multiple open employee beverages without a lids and straws next to clean, unused single-service items on shelving unit (see attached photo).

Correct as soon as possible by using lids and straws on employee beverages and relocating food/beverages to be stored in a designated area away from clean equipment, food, single-service items, utensils and linens to prevent contamination.

Entire establishment

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) 03/14/24

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) 03/14/2024
Problem(s): Not used according to manufacturer's label instructions 03/14/2024
Correction(s): Use according to manufacturer label directions.

3/14/2024 A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

24 Carrots and Beverage Station (located near Signature) - Observed 0 ppm in sanitizing solution where Ecolab SMARTPOWER Sink and Surface Cleaner and Sanitizer is used.

Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment. For Ecolab SMARTPOWER Sink and Surface Cleaner and Sanitizer, DBSA concentration should be between 272 and 700 ppm and lactic acid concentration should be between 704 and 1875; use test strips to confirm and verify.

CORRECTED DURING ROUTINE INSPECTION - Ecolab SMARTPOWER Sink and Surface Cleaner and Sanitizer was refilled at chemical dispensing unit at the mop sink in the dishroom and verified with test strip to ensure appropriate concentration as described above.

4-602.13 **Chronic** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 03/14/24

Item(s): Nonfood contact surface(s) 03/14/2024
Location: reach-in freezer door 03/14/2024
Problem(s): Soiled
Correction(s): Keep clean.

3/14/2024 Non-food contact surfaces of equipment shall be kept clean.

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Entire establishment

Observed white, dried-on food(?) splatter marks on the door of the Food Recovery Network freezer on the loading dock (photo attached).

CORRECTED AT THE TIME OF THE INSPECTION: The PIC had a kitchen food worker clean the door of the freezer.

3/14/2024 Air thermometer inside walk-in cooler was found to have mold-like accumulation on it (see attached photo).

CORRECTED DURING ROUTINE INSPECTION - PIC had employee clean air thermometer to sight and touch.

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. 09/01/24
 (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.

Item(s): Handwash trash receptacle(s)
Problem(s): Not provided At hand sink
Correction(s): Provide

3/14/2024 Each hand washing sink where disposable paper towels are utilized shall be provided with a waste receptacle.

Observed several stations in the dining hall where no trash receptacle was located at the hand washing sink.

Correct as soon as possible by providing a waste receptacle at each hand washing sink for employees to dispose of paper towels.

Gluten Free Room

3-501.18 Priority A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: 03/14/24
 (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) 03/14/2024
Location: 2-door cooler(s) 03/14/2024
Correction(s): Discard.

3/14/2024 Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Gluten Free Room - Observed pan of cooked chicken breast in two-door reach-in cooler that was both incorrectly dated and beyond 7 days from preparation date (i.e. 3/7/2024-3/8/2024).

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Gluten Free Room

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.

CORRECTED DURING ROUTINE INSPECTION - Pan of cooked chicken breast was discarded.

Loading Dock

5-202.14 Priority	A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. (P)	04/12/24
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Item(s): Backflow/backsiphonage prevention device constant pressure backflow device

Problem(s): Not properly Installed

Correction(s): Replace/maintain to meet requirements above.

3/14/2024	Observed a red rubber hose with a sprayer nozzle attached to a hose bib with just a built-in atmospheric vacuum breaker (AVB). (photo attached) The hose was found turned on, ready for use. A hose under constant pressure with a downstream valve (sprayer nozzle) requires a higher level backflow prevention device than an AVB. A pressure vacuum breaker (PVB) of some type would be required for a hose under constant pressure with a downstream valve.
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Confer with the building facilities department to determine under who's jurisdiction this hose belongs to and make the needed changes to the backflow prevention device to add a higher level of protection against a back siphonage event.

Wild Fire

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.	09/01/24
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(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)

Item(s): Thermometer(s) refrigeration

Location: 2-door cooler(s)

Problem(s): Not provided

Correction(s): Provide.

3/14/2024	An air thermometer shall be provided in all cold-holding refrigeration units that are used to
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Wild Fire

cold-hold potentially hazardous foods to ensure foods are being held at 41 degrees F or below.

Wild Fire - Observed no air thermometer inside two-door sliding drawer cooler with top rail where raw beef patties and sliced cheese are held cold.

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 thermometer(s) in a location that is easy to find and read for employees to verify internal ambient air temperatures.

6-303.11 Core	Light of the proper intensity shall be provided as specified.	09/01/24
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Item(s): Lighting intensity at work levels
Location: Prep area

3/14/2024	Wild Fire - Additional lighting needed in preparation area where two-door cooler is located with preparation countertop.
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Closing Comments:

Joint routine inspection conducted by Nonda Mihas and David Peters.

Follow up needed to ensure priority/priority foundation violations 5-202.14 and 5-205.11 have been addressed/corrected. Remaining core violations shall be corrected as soon as possible, which will be reinspected at the following 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.