

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.

North Quad Dining
North Quad
105 South State St.
Ann Arbor, MI 48109

SFE 5081 068363 3/27/2024 11:00:00 AM
Last Routine: 10/03/2023

Person In Charge (PIC): Kelly Goettler

Establishment Phone: (734) 764-0170

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 03/27/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Cook line area

6-501.12	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.	09/01/24
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Item(s): Physical facilities/structures floors
Problem(s): Soiled
Correction(s): Keep clean.

3/27/2024 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Kitchen - Food residue and debris along cook line, specifically behind and underneath pieces of cooking equipment.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Dishroom

4-501.112	Priority Foundation	In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it 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)	04/26/24
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3/27/2024 Minimum rinse temperature requirement for Hobart machine is 160 degrees F, however rinse temperature was displaying between 129-140 degrees F (see attached photos). Dish machine was run multiple times with heat sensitive stickers and two ThermoWorks DishTemp Plate-Simulating Dishwasher Thermometers, however no color change was indicated on heat sensitive stickers and maximum temperature reading on ThermoWorks DishTemp - Plate-Simulating Dishwasher Thermometers was 155 degrees F. Dish machine was also

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Dishroom

drained and refilled, however rinse temperature was not reaching 160 degrees F.

At the time of routine inspection, PIC stopped utilizing plates and utensils in the dining hall and switched to single-use paper/plastic products. Emergency service call was also made to Hobart for repair.

In the meantime, establishment will run dishes/utensils/wares through the dish machine and manual sanitize with Ecolab SMARTPOWER sink and surface cleaner and sanitize in place using large Lexan tubs until appropriate repairs can be made.

Entire establishment

3-501.18 Priority	Chronic A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (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)	04/26/24
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Item(s): Ready to eat, potentially hazardous food(s)

Location: Walk-in cooler shelving

Problem(s): Beyond consume by date

Correction(s): Discard.

3/27/2024	PH/TCS foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.
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Kitchen - Observed multiple PH/TCS foods, including sliced tomatoes, cooked carrots, bok choy, and seitan, inside back walk-in cooler that were beyond 7 days from preparation date. In addition, there are inconsistencies with date marking throughout walk-in cooler where some PH/TCS food products only have a future preparation date (e.g. 3/28/2024) while others either have a date range without identifying the month, or no date marking at all (see attached photos).

Signature - Observed 3-4 containers of sauces (BBQ, flavored mayo, etc.) marked with expiration dates of 3/19/24 and 3/20/24, a week past their expiration dates, in the 2-door Traulsen reach-in cooler. The chef accompanying the inspector removed the containers of expired sauces for disposal at the time of the inspection.

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. In addition, review proper date marking procedures with staff.

4-602.13 Core	Chronic NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	09/01/24
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Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

3/27/2024	Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis
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Entire establishment

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) Kitchen - Large mixer cage and guard has old food residue on it.
- 2) Serving Area - Stainless steel bulk milk dispenser - The cup rests at the three dispensing points were observed soiled with dried-on 2%, skim, and chocolate milk residues. Clean these surfaces, and any surrounding surfaces, that have dried-on milk residues/splatter.

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.

Kitchen

3-501.17 Repeat (A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf) 04/26/24
 Priority Foundation (B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): In house prepared ready-to-eat potentially hazardous food(s)
Problem(s): Without date of consumption marking
Correction(s): Provide proper date marks as stated above.

3/27/2024 Potentially hazardous foods (PHF)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with the appropriate preparation date and discard date no greater than 7 days from preparation.

Kirchen - Multiple PHF/TC food products (e.g. mashed potatoes) in back walk-in cooler did not have date markes on them.

Correct immediately by properly date marking PHF/TCS foods that will be stored for longer than 24 hours with discard date that does not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and David Peters.

Priority/priority foundation violations must be addressed/corrected immediately, which require a follow up inspection. Please let us know once these items have been addressed/corrected to facilitate follow up. Core violations must be corrected as soon as possible, which will be reinspected at the next routine inspection.

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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.