

## 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**  
**South Quad**  
**600 E. Madison**  
**Ann Arbor, MI 48109**  
**Person In Charge (PIC): Josh Janks**

**SFE 5081 029140 3/28/2024 08:00 am**

**Establishment Phone: (734) 764-0169**

**INSPECTION TYPE:**

Follow Up Critical

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

3-501.15	<p>(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:</p> <ul style="list-style-type: none"> <li>(1) Placing the FOOD in shallow pans; (Pf)</li> <li>(2) Separating the FOOD into smaller or thinner portions; (Pf)</li> <li>(3) Using rapid cooling EQUIPMENT; (Pf)</li> <li>(4) Stirring the FOOD in a container placed in an ice water bath; (Pf)</li> <li>(5) Using containers that facilitate heat transfer; (Pf)</li> <li>(6) Adding ice as an ingredient; (Pf) or</li> <li>(7) Other effective methods. (Pf)</li> </ul> <p>(B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:</p> <ul style="list-style-type: none"> <li>(1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and</li> <li>(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.</li> </ul>	03/16/24
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**Item(s):** Food item(s) cooled

**Problem(s):** Improperly

3/6/2024	<p>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.</p>	
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3/28/2024	<p>UNCORRECTED - COOLING LOG HAS BEEN IMPLEMENTED, HOWEVER INCONSISTENCIES APPEAR TO BE PRESENT (SEE ATTACHED COOLING LOG). DISCUSSED WITH PIC THE IMPORTANCE OF FOLLOWING FOOD PRODUCTS THROUGHOUT THE ENTIRE COOLING PROCESS TO ENSURE COOLING PARAMETERS ARE MET, WHICH WILL BE RELAYED TO STAFF.</p>	
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4-302.14	<p>A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)</p>	03/16/24
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Critical / Non-crit Repeat Violation Description/Remarks/Correction Schedule Correct By Corrected

**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.

3/28/2024 UNCORRECTED - TEST STRIPS FOR ECOLAB'S SMARTPOWER SINK AND SURFACE CLEANER AND SANITIZER ARE COULD NOT BE LOCATED IN THE BASEMENT KITCHEN DISHWASHING AREA. I ASKED EMPLOYEE IN THE AREA WHERE TEST STRIPS ARE LOCATED AND THEY STATED THEY CAN BE FOUND IN THE OFFICE, BUT UNSURE WHERE EXCATLY. IN ADDITION, EMPLOYEE STATED THAT THEY NORMALLY TEST THE CONCENTRATION OF THE 3-COMPARTMENT APPROXIMATELY ONCE PER WEEK. DISCUSSED WITH PIC THE IMPORTANCE OF HAVING TEST STRIPS CONVENIENTLY LOCATED IN THE DISHWASHING AREA FOR THOSE EMPLOYEES TO REGULARLY TEST AND VERIFY APPROPRIATE CONCENTRATION OF ECOLAB'S SMARTPOWER SINK AND SURFACE CLEANER AND SANITIZER.

**Corrected**

4-501.114 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 03/06/24  
 Wild Fire  
 Wild Fire

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) 3/6/2024  
**Location:** red sani-bucket 3/6/2024  
**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.

4-501.112 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) 04/05/24 03/28/24  
 Kosher Kitchen  
 Kosher Kitchen

**Item(s):** Dish machine final rinse temperature 3/28/2024  
**Problem(s):** Less than 180 degrees F 3/28/2024  
**Correction(s):** Repair to provide temperature stated above.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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.		
3/28/2024		CORRECTED - FINAL RINSE IS GREATER THAN 180 DEGREES AS EVIDENCED BY MACHINE AND HEAT SENSITIVE STICKER.		
4-601.11 Basement kitchen Basement kitchen		(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.  <b>Item(s):</b> Non-food contact surface(s) equipment slicer <b>Location:</b> Walk-in cooler <b>Problem(s):</b> With accumulation of debris <b>Correction(s):</b> Keep clean.	03/16/24	03/28/24  3/28/2024 3/28/2024
3/6/2024  3/28/2024		THE COMPOST BINS THAT ARE USED IN THE KITCHEN ARE VERY SOILED. CLEAN THE BINS WHEN THEY BECOME SOILED.  CORRECTED - COMPOST BINS IN USE WERE CLEAN (SEE ATTACHED PHOTO). ACCORDING TO PIC, COMPOST BINS ARE ROTATED EVERY FIVE DAYS WITH CLEAN COMPOST BINS.		
4-601.11 Kosher Kitchen Kosher Kitchen		(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.  <b>Item(s):</b> Food-contact surface(s) equipment mixer <b>Problem(s):</b> Soiled <b>Correction(s):</b> Keep clean.	03/16/24	03/28/24  3/28/2024 3/28/2024
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 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.		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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3/28/2024

CORRECTED - HOBART MIXING BOWL IN THE KOSHER KITCHEN STATION WAS CLEAN TO SIGHT AND TOUCH UPON FOLLOW.

4-601.11 Wild Fire Wild Fire		(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.	03/16/24	03/28/24
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**Item(s):** Food-contact surface(s) equipment can openers 3/28/2024  
**Location:** can opener and cutting blade 3/28/2024  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

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.

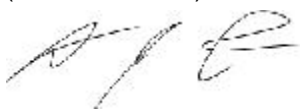
3/28/2024

CORRECTED - ACCORDING TO PIC, CAN OPENER BLADE IS NOT TYPICALLY HELD IN WILD FIRE STATION AND WAS NOT PRESENT IN THIS STATION DURING FOLLOW UP.

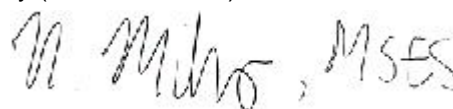
**Closing Comments:**

Additional follow up needed to reinspect priority foundation violations 3-501.15 and 4-302.14.

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihas