

## 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**  
**ZIP CODE NOT FOUND**

**SFE 5081 029140 3/19/2025 11:00:00 AM**  
**Last Routine: 9/24/2024**

**Person In Charge (PIC): Jason Burgett/Mueen Patankar**

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

**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 3/19/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**24 Carrots**

4-501.11	<b>Chronic</b>	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	06/17/25
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**Item(s):** equipment  
**Problem(s):** In poor repair

3/19/2025 REPLACE THE MISSING CAULK ON THE TWO HOODS IN 24 CARROTS.

**Basement kitchen**

4-602.13	<b>Chronic</b>	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	06/17/25
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**Item(s):** Nonfood contact surface(s)  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

3/19/2025 Stainless steel preparation table surfaces (located near Baxter ovens) have dried food debris/splatter, and are in need of cleaning.

5-205.15	<b>Core</b>	A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; (P) and (B) Maintained in good repair.	06/17/25
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**Item(s):** Plumbing system water line(s)  
**Problem(s):** Not maintained  
**Correction(s):** Maintain in good repair

3/19/2025 The plumbing system shall be maintained in a state of good repair.

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

Observed the following plumbing fixtures in need of repair:

- 1) Large hotel pan was located underneath the left Hobart pot/pan washing machine. Upon discussion with employee, several work orders have been placed to repair leak emanating from this pot/pan washing machine. Pot/pan washing machine continues to leak.
- 2) Hot water line is leaking on the hand washing sink (located outside of walk-in coolers/freezers), specifically when the leg-activated handle is activated.

Correct as soon as possible by repairing the above plumbing fixtures to be free of any leaks.

**Entire establishment**

3-501.16 Priority		Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)		03/19/25
	<b>Item(s):</b>	Hot food item(s)		3/19/2025
	<b>Problem(s):</b>	Stored above 41 degrees F		3/19/2025
	<b>Correction(s):</b>	Store above 135 degrees F.		
3/19/2025		COOKED POTATOES WERE FOUND AT 125 DEGREES F ON THE COOK LINE AT TOAST. ALL TEMPERATURE CONTROL FOR SAFETY FOOD MUST BE HELD AT 135 DEGREES F OR ABOVE TO PREVENT THE GROWTH OF BACTERIA. UPON REQUEST THE POTATOES WERE REHEATED TO 165 DEGREES F. VIOLATION CORRECTED.		
3/19/2025		IN THE KOSHER KITCHEN, FOUR PANS OF SLOPPY JOES WERE FOUND AT 125 DEGREES F AND BELOW. THE COOK OFF TEMPERATURE WAS RECORDED AS 189 DEGREES F. THE REQUIRED HOT HOLDING TEMPERATURE FOR THIS PRODUCT IS 135 DEGREES F. IT IS NOT KNOWN WHAT CAUSED THE MEAT TO COOL AS THE HOT BOX WAS SET AT 165 DEGREES F. THE SOUP IN THE SAME HOT BOX WAS ABOVE 140 DEGREES F. UPON REQUEST THE OPERATOR REHEATED THE MEAT TO 165 DEGREES F. VIOLATION CORRECTED.		
2-103.11 Priority	Foundation	The PERSON IN CHARGE shall ensure that employees, practices and policies are in compliance with the code. (Pf)		03/19/25
	<b>Item(s):</b>	Person-in-charge		3/19/2025
	<b>Problem(s):</b>	Not ensuring compliance		3/19/2025
3/19/2025		AN EMPLOYEE PLACED A CLEANING PRODUCT IN THE RED SANI BUCKET AND THEN CHECKED THE CONCENTRATION TWICE WITH TEST STRIPS. THE EMPLOYEE WAS NOT ABLE TO PROPERLY READ THE TEST STRIPS TO IDENTIFY THERE WAS NO SANITIZER RESIDUAL IN THE RED BUCKET. DURING THE INSPECTION THIS PROBLEM WAS IDENTIFIED AND THE EMPLOYEE WAS EDUCATED ON THE LOCATION OF THE SANITIZER AND PROPER USE OF THE TEST STRIPS. THE SANITIZER WAS CHANGED DURING THE INSPECTION. VIOLATION CORRECTED.		
3/19/2025		AN EMPLOYEE IN FINALE WAS STORING CUTTING UTENSILS IN A RED SANI PAIL THAT ALSO HAD A WIPING CLOTH IN IT. ALL SOILED UTENSILS MUST GO TO THE DISH ROOM FOR PROPER CLEANING. DO NOT CLEAN THEM IN THE SANI PAIL OR STORE		

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**Entire establishment**

THEM IN THE SANI PAIL. THIS ITEM WAS DISCUSSED WITH THE EMPLOYEE DURING THE INSPECTION. CONTINUE TO PROVIDE TRAINING TO THIS EMPLOYEE. VIOLATION CORRECTED.

3/19/2025 Large container of hummus was temped at 47°F in the Olive Branch station. Container of hummus was sitting on ice and not fully submerged (see attached photo). Upon discussion with employee, hummus was made within the last hour. It was agreed upon with employee that the hummus would be portioned into a smaller container to be held fully submerged in ice and the rest of the hummus would be rapidly cooled in the cooler in order to reach 41°F. Continue to provide training to this employee. Violation corrected.

3/19/2025 Precooked breaded chicken breasts that had been fried were temped between 88-154°F (using calibrated probed food thermometer) in the Signature station. Upon discussion with employee, chicken breasts are fried between 4-5 minutes and one is temped after cooking process is completed. Packaging for this products states that the product should be cooked for 5-6 minutes, and to a minimum temperature of 135°F. Employee placed pan of chicken breasts into the fryer and chicken breasts were cooked to 181-197°F. Continue to provide training to this employee. Violation corrected.

6-501.111 **Chronic** Priority Foundation The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: 04/18/25

- (A) Routinely inspecting incoming shipments of FOOD and supplies;
- (B) Routinely inspecting the PREMISES for evidence of pests;
- (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)
- (D) Eliminating harborage conditions.

**Item(s):** Pest(s) flies

**Problem(s):** Present in facility Without use of trapping devices

**Correction(s):** Remove pests from facility.

3/19/2025 THERE ARE FLIES IN THE OLD UTENSIL ROOM OF THE DISH ROOM. THE FLY LIGHT IS NOT FUNCTIONING AND NEEDS TO BE REPAIRED. THE ROOM ITSELF IS CLUTTERED AND NEEDS TO HAVE EXCESS ITEMS REMOVED. CONTACT THE PEST CONTROL OPERATOR FOR HELP ELIMINATING THE FLIES IN THE ROOM.

3/19/2025 Flies are present in the basement mop room. Work with pest management to eliminate/minimize pest presence in this area. In addition, avoid harborage conditions, such as standing water, and keep floor drains/sinks/troughs clean.

4-601.11 **Chronic** Core (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 06/17/25

(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)

**Problem(s):** Soiled

**Correction(s):** Keep clean.

3/19/2025 THERE IS AN ACCUMULATION OF GREASE AND DUST ON THE FIRE SUPPRESSION LINES ABOVE THE GAS BURNERS IN TOAST. CLEAN THIS AREA FREQUENTLY TO

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

3/19/2025		PREVENT CONTAMINATION TO FOOD. IN SABROSO THE UNDER COUNTER COOLER GASKETS ARE SOILED AND NEED TO BE CLEANED.		
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6-501.12 Core	<b>Chronic</b>	(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.	06/17/25	
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**Item(s):** Physical facilities/structures  
**Problem(s):** Not clean  
**Correction(s):** Keep clean

3/19/2025		The following areas throughout the facility are in need of cleaning:  1) Floor drains/sinks/troughs throughout the basement production kitchen have dried food debris and other matter.  2) Walk-in cooler/freezers throughout the basement production kitchen are soiled, specifically on entrance/exit ramps and around the doors. Recommend thawing walk-in coolers/freezers to effectively clean/sanitize the floors.  3) Soiled standing water is present along back corner wall in the basement cart wash room.  4) There is mold-like growth on sealant and wall along the 3-compartment sink in the basement pot/pan wash area. Clean wall and sealant. Recommend removing sealant and replacing.		
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**Finale**

2-401.11 Core		(A) An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result. (B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of: (1) The EMPLOYEE'S hands; (2) The container; and (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.	06/17/25	
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**Item(s):** Beverage container  
**Problem(s):** Not covered  
**Correction(s):** Keep covered.

3/19/2025		AN EMPLOYEE HAD AN OPEN CUP AND A CONTAINER OF CUT FRUIT FOR THEIR OWN USE IN THE FINALE STATION. KEEP ALL DRINKS COVERED TO PREVENT HAND CONTAMINATION. EAT FOOD ONLY IN DESIGNATED AREAS. THIS ITEM WAS ADDRESSED WITH THE EMPLOYEE DURING THE INSPECTION.		
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**mop closet**

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**mop closet**

5-205.11 Priority Foundation		(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) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	04/18/25	
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**Item(s):** Handwashing sink(s)  
**Problem(s):** Not easily accessible Items stored In front of In front of  
**Correction(s):** Remove items from handsink. Do not store items at handsink.

3/19/2025 A hand washing sink shall be kept clean and accessible at all times.

Observed multiple cleaning tools and other miscellanenous items being stored in front of the hand washing sink (located in the basement mop closet). This hand washing sink also serves as the emergency eyewash station for this area (see attached photo).

Correct by cleaning/organizing this area, and keep the hand washing sink easily accessible at all times.

**Olive Branch**

6-301.12 Priority Foundation		Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (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)	04/18/25	
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**Item(s):** Sanitary hand drying provisions disposable, paper towels  
**Location:** hand wash sink(s)  
**Problem(s):** Not provided At hand sink  
**Correction(s):** Provide

3/19/2025 Paper towel dispenser was empty at the hand washing sink near pizza preparation area.

Correct by providing paper towels to the above hand washing sink.

**Pots & Pans Washing Area**

6-501.18 Core		PLUMBING FIXTURES such as HANDWASHING SINKS, toilets, and urinals shall be cleaned as often as necessary to keep them clean.	06/17/25	
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**Item(s):** Handwashing facility  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

3/19/2025 Observed food debris and other matter in the hand washing sink basin (located to the right of the 3-compartment sink in the basement pots/pans washing area).

Correct as soon as possible by cleaning/sanitizing the hand washing sink basin.

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

3-501.19 Priority		<p>If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for service for immediate consumption:</p> <p>(1) Written procedures are required to be prepared in advance, maintained in the establishment, and made available to the REGULATORY AUTHORITY upon request. (Pf)</p> <p>(2) The FOOD shall be marked to indicate the time that is 4 hrs past the point in which food is removed from temperature control, or 6 hrs if the temperature is maintained below 70°F. (Pf)</p> <p>(3) Food in unmarked containers or in containers that exceed the time limit are to be discarded. (P)</p>		03/19/25
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**Item(s):** Time controlled food(s) potentially hazardous food(s) before cooking 3/19/2025  
**Problem(s):** Without time control mark 3/19/2025  
**Correction(s):** Provide clear easy to read time marks.

3/19/2025		<p>FRENCH TOAST BATTER WAS FOUND SITTING OUT WITHOUT TEMPERATURE CONTROL OR A WRITTEN DISPOSAL TIME FOR THE FOOD. UPON QUESTIONING IT WAS DETERMINED THE BATTER IS HELD USING TIME AS A CONTROL. HOWEVER, THIS STATION AT TOAST IS OPEN FOR MORE THAN 4 HOURS, MEANING THE BATTER MUST HAVE A FOUR HOUR DISCARD TIME LISTED ON THE PRODUCT CONTAINER BECAUSE SIMPLY THROWING THE PRODUCT AWAY AT THE TIME THE STATION IS CLOSED WOULD MEAN THE FOOD WOULD SIT OUT FOR MORE THAN FOUR HOURS. UPON REQUEST THE DISCARD TIME WAS LISTED ON THE CONTAINER. VIOLATION CORRECTED.</p>		
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**Closing Comments:**

Joint routine inspection conducted by Nonda Mihas and Jennifer Nord.

Follow up will be conducted to reinspect priority foundation items 5-205.11, 6-301.12, and 6-501.111. Core items should be addressed as soon as possible, which will be reinspected at the next routine inspection.

Report emailed to PIC and Michigan Dining management team on 3/20/2025.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Abbreviations Appendix:

- Active Managerial Control (AMC)
- Clean in Place (CIP)
- Code of Federal Regulations (CFR)
- Environmental Protection Agency (EPA)
- Hazard Analysis and Critical Control Point (HACCP)
- Michigan Department of Agriculture & Rural Development (MDARD)
- Potentially Hazardous Food (PHF)
- Priority (P)
- Priority Foundation (Pf)
- Person-in-Charge (PIC)
- Ready-to-Eat (RTE)
- Reduced Oxygen Packaging (ROP)
- Shiga toxin-producing Escherichia coli (STEC)
- Time/Temperature Control for Safety (TCS)
- Time as a Public Health Control (TPHC)
- U.S. Department of Agriculture (USDA)
- U.S. Food & Drug Administration (FDA)

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.