

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**

SFE 5081 029140 4/2/2025 05:00 pm

ZIP CODE NOT FOUND

Person In Charge (PIC): Esteban Corbin

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

6-501.111		The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: (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.	03/29/25	
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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.		
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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.		
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4/1/2025		Flies are still present in the old utensil room in the dining hall dish room and mop sink room in the basement production kitchen. Bug light in the old utensil room is still not functioning. PIC stated that they would submit work order to have this addressed/repared. Also discussed with PIC the need to implement trapping devices in the mop sink room in the basement production kitchen, and continue to work with pest management to mitigate/resolve pest issue. Additional follow up will be conducted to ensure this has been addressed/resolved.		
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Corrected

3-501.16		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	03/19/25
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Item(s): Hot food item(s)

3/19/2025

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		<p>Problem(s): Stored above 41 degrees F</p> <p>Correction(s): Store above 135 degrees F.</p>		3/19/2025 3/19/2025
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.		
3-501.19 Toast Toast		<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	03/19/25
		<p>Item(s): Time controlled food(s) potentially hazardous food(s) before cooking</p> <p>Problem(s): Without time control mark</p> <p>Correction(s): Provide clear easy to read time marks.</p>		3/19/2025 3/19/2025
3/19/2025		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.		
2-103.11 Entire establishr Entire establishr		The PERSON IN CHARGE shall ensure that employees, practices and policies are in compliance with the code. (Pf)	03/29/25	03/19/25
		<p>Item(s): Person-in-charge</p> <p>Problem(s): Not ensuring compliance</p>		3/19/2025 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		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		<p>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.</p>		
	3/19/2025	<p>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 THEM IN THE SANI PAIL. THIS ITEM WAS DISCUSSED WITH THE EMPLOYEE DURING THE INSPECTION. CONTINUE TO PROVIDE TRAINING TO THIS EMPLOYEE. VIOLATION CORRECTED.</p>		
	3/19/2025	<p>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.</p>		
	3/19/2025	<p>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.</p>		
5-205.11 mop closet		<p>(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)</p>	04/18/25	04/02/25
mop closet		<p>(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)</p>		
		<p>Item(s): Handwashing sink(s)</p>		4/2/2025
		<p>Problem(s): Not easily accessible Items stored In front of In front of</p>		4/2/2025
		<p>Correction(s): Remove items from handsink. Do not store items at handsink.</p>		
	3/19/2025	<p>A hand washing sink shall be kept clean and accessible at all times.</p> <p>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).</p> <p>Correct by cleaning/organizing this area, and keep the hand washing sink easily accessible at all times.</p>		
	4/1/2025	<p>CORRECTED - Hand washing sink (located in the basement mop sink room) was easily accessible at the time of follow up.</p>		
6-301.12 Olive Branch Olive Branch		<p>Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:</p> <p>(A) Individual, disposable towels; (Pf)</p> <p>(B) A continuous towel system that supplies the user with a clean towel;(Pf) or</p> <p>(C) A heated-air hand drying device.(Pf)</p> <p>(D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)</p>	04/18/25	04/02/25
		<p>Item(s): Sanitary hand drying provisions disposable, paper towels</p>		4/2/2025
				4/2/2025

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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.

4/1/2025

CORRECTED - Paper towels were supplied at hand washing sink near the pizza preparation area in the Olive Branch station.

Closing Comments:

Additional follow up will be conducted to address priority foundation item 6-501.111.

Follow up report emailed to PIC and Michigan Dining management team on 4/2/2025.

Person in charge (Name and Title)

Inspected By (Name and Title)



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

 Nonda Mihos