

## 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**

**SFE 5081 068363 4/10/2025 10:00:00 AM**

**North Quad**

**Last Routine: 10/17/2024**

**105 South State St.**

**ZIP CODE NOT FOUND**

**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 4/10/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Dishwashing Area

5-205.11	(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for	04/10/25
Priority Foundation	EMPLOYEE use and used for no other purpose. (Pf)	
	(B) An automatic handwashing facility shall be used in accordance with	
	manufacturer's instructions. (Pf)	

**Item(s):** Handwashing sink(s)

4/10/2025

**Location:** hand wash sink(s)

4/10/2025

**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.

4/10/2025 Large, blue fan was on the floor directly in front of the hand washing sink in the dish room.

CORRECTED DURING ROUTINE INSPECTION - Large, blue fan was moved to make the hand washing sink easily accessible.

### Entire establishment

3-501.16	Except during preparation, cooking, or cooling, or when time is used as the public	04/10/25
Priority	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)	

**Item(s):** Hot food item(s)

4/10/2025

**Problem(s):** Stored below 135 degrees F

4/10/2025

**Correction(s):** Store above 135 degrees F.

4/10/2025 Kitchen - Observed macaroni and cheese ranging from 119-121°F (as verified using a calibrated probed food thermometer) in the hot-holding unit (located to the left of the cook line). According to kitchen staff, macaroni and cheese and chicken breast were cooked to at least

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**Entire establishment**

165°F prior to placing in the hot-holding unit within an hour of the routine inspection.

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Macaroni and cheese was reheated to 165°F, then held at 135°F before serving for lunch period.

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 07/09/25  
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

**Problem(s):** Not clean

**Correction(s):** Keep clean

4/10/2025 The following areas through the dining hall/kitchen are in need of cleaning:

1) Wildfire Station - Observed excessive grease buildup and food debris accumulation on the floor around cook line. Also observed a green bucket with grease accumulation on the floor (see attached photo).

2) Dish Washing Room - Observed food and other debris accumulation on the floor, specifically underneath conveyor belt scrapping line. Floor sink in this area is also in need of cleaning.

3) Production Kitchen - Observed food and other debris accumulation on the floor, specifically under and behind cooking equipment.

**Kitchen**

4-501.11 **Core** EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 07/09/25

**Item(s):** Equipment components seals

**Location:** hand wash sink(s)

**Problem(s):** In poor repair

**Correction(s):** Repair/replace.

4/10/2025 Hand washing sink needs to be resealed to the wall.

**Walk in Cooler**

3-401.14 **Priority** Raw animal FOODS that are cooked using a NON-CONTINUOUS COOKING process shall be: 04/10/25  
(A) Subject to an initial heating process that is no longer than sixty minutes in duration; (P)  
(B) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A); (P)  
(C) After cooling, held frozen or cold, as specified for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.16(A)(2);(P)

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**Walk in Cooler**

(D) Prior to sale or service, cooked using a process that heats all parts of the FOOD to a time/temperature specified in paragraph 3-401.11(A); (P)

(E) Cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A) if not either hot held as specified under ¶ 3-501.16(A), served immediately, or held using time as a public health control as specified under §3-501.19 after complete cooking; (P) and

(F) Stored as follows:

(1) After initial heating but prior to cooking as specified under ¶ (D) of this section, separate from ready-to-eat foods as specified under ¶ 3-302.11; (Pf) and

(2) After initial heating, but prior to complete cooking, marked or otherwise identified as foods that must be cooked as specified under ¶ (D) of this section prior to being offered for sale or service. (Pf) The food may be identified in any effective manner provided that the marking system is disclosed to the regulatory authority upon request.

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Partially cooked food shall be clearly labeled that they are raw.

Walk-in Cooler Observed multiple sheet trays containing raw chicken underneath sheet trays containing cooked RTE chicken on speed racks.

Correct immediately by labeling partially cooked foods to clearly/easily identify that they are still raw.

ADDRESSED/CORRECTED AT THE TIME OF ROUTINE INSPECTION - Raw labels were placed on speed racks containing partially cooked chicken.

**Wildfire**

6-501.14  
Core

(A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. 07/09/25

(B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.

**Item(s):** Ventilation system

**Location:** exhaust hood

**Problem(s):** Not clean

**Correction(s):** Keep clean

4/10/2025

Wildfire Station - Observed grease accumulation and buildup in the ventilation system, specifically above fryers and charbroiler.

**Closing Comments:**

Dining hall will be closed after 4/29/2025 and will reopen again on 7/8/2025.

Priority/priority foundation items were addressed/corrected during the routine inspection. Remaining 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 4/11/2025.

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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

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