

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.

Qdoba Mexican Eats #3088

SFE 5081 354240 5/1/2026 10:00:00 AM

Michigan Union

Last Routine: 10/08/2025

530 S State St

ZIP CODE NOT FOUND

Person In Charge (PIC): Syd Lab

Establishment Phone: 734-686-5632

INSPECTION TYPE:

Routine Inspection

Manager Certified	No
License Posted	Yes
Antichoking Poster	No
CO2 Tanks Secured	Yes

Violation

Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 05/01/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

5-202.12 Priority Foundation	(A) A handwashing sink shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. (Pf) (B) A steam mixing valve may not be used at a handwashing sink. (C) A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet. (D) An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.	05/01/26
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Item(s): Handwashing facility

Problem(s): Lack of hot water

Correction(s): Provide hot water.

5/1/2026	The hand sink near the ice machine does not have hot water. All hand sinks must have hot and cold running water at all times. Have the sink repaired immediately. Contact our office once completed and request an inspection.
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4-501.14 Core	A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards shall be cleaned as required.	07/30/26
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Item(s): Warewashing equipment three compartment sink basins

Problem(s): Not cleaned

Correction(s): Clean as required above.

5/1/2026	The interior of the four compartment sink is very soiled. The sink basins must be scrubbed clean each day. Using dirty sink basins to clean and sanitize equipment is prohibited. Clean immediately.
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Entire establishment

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

3-501.18 **Repeat** A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: 05/01/26
 Priority (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)

Item(s): Ready to eat, potentially hazardous food(s) 05/01/2026
Problem(s): Beyond consume by date 05/01/2026
Correction(s): Discard.

5/1/2026 Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Observed pico de gallo and corn salsa on the front line that had exceeded the listed expiration date and time.

Violation corrected during routine inspection when PIC discarded all foods found beyond the listed expiration date and time.

3-501.17 **Repeat** (A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE 05/01/26
 Priority Foundation 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)
 (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) 05/01/2026
Problem(s): Without date of consumption marking 05/01/2026
Correction(s): Provide proper date marks as stated above.

5/1/2026 Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard date that is no greater than 7 days from preparation.

Observed several items on the front line without date marking, including salsas, sauces, and cheeses.

Corrected during routine inspection when PIC discarded all foods found without proper date marking.

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

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 07/30/26
 Core (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): Food-contact surface(s)
Problem(s): Soiled
Correction(s): Clean prior to opening.

5/1/2026 Food-contact and nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Observed the following food- and nonfood-contact surfaces throughout the facility in need of cleaning:

- 1) The walk in cooler floors and shelves are soiled and need to be cleaned. Clean the walk in cooler daily.
- 2) Most under counter coolers throughout the establishment were observed to have food debris.
- 3) The sneeze guards protecting the front line were observed to have dust and debris.
- 4) The tortilla/burrito grill press at the start of the front line was observed to have food debris within the press and dust buildup on the outside of the machine.

Correct immediately by cleaning the above food-contact and nonfood-contact surfaces to sight and touch as soon as possible and maintaining them clean at all times.

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 07/30/26
 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

5/1/2026 The floors and walls throughout the facility are quite soiled. This is not grime from today or yesterday, it is a build up of grime over a period of time. With the winter term over you should have fewer customers. Deep clean all walls and ceilings.

Front kitchen area

3-501.17 **Chronic** (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 05/11/26
 Priority Foundation

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Front kitchen area

to indicate the date or day by which the FOOD shall be consumed. (Pf)
 (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)

6-501.11		PHYSICAL FACILITIES shall be maintained in good repair.	07/30/26	
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Core

Item(s): Physical facilities Floor(s)
Location: Floor(s)
Problem(s): In poor repair
Correction(s): Repair/replace.

5/1/2026 Establishment shall be maintained in a state of good repair.

Observed tiles and grout on the floor of the front kitchen area to have holes. Upon pressure on the floor from walking or stomping, soiled water would emerge from these holes and puddle on the floor.

Correct as soon as possible by repairing/replacing the issue above.

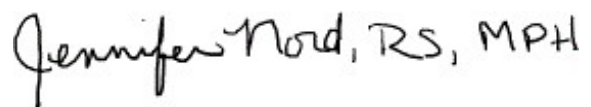
Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed on May 1, 2026.

Person in charge Syd Lab was able to successfully answer all food safety questions during the routine inspection and was cooperative in correcting necessary violations during the routine inspection.

Person in charge (Name and Title)

Inspected By (Name and Title)



Jennifer Nord

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