

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 6/9/2026 11:00 am

Michigan Union

530 S State St

ZIP CODE NOT FOUND

Person In Charge (PIC): Helen Salisbury

Establishment Phone: 734-686-5632

INSPECTION TYPE:

Follow Up Critical

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

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

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

6/9/2026 Floors remain in same condition as described in original report from May 1 and May 26, however PIC Helen noted that information related to the upcoming repair has been provided. Please contact EHS Food Safety when this repair is scheduled, and a follow up inspection will be conducted to verify this repair has been completed.

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

Entire establishn (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

Corrected

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

Entire establishn

(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)
Problem(s): Beyond consume by date
Correction(s): Discard.

05/01/2026
05/01/2026

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
6/9/2026		No foods present in the establishment were observed to be beyond the discard date mark.		
3-501.17		<p>(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 to indicate the date or day by which the FOOD shall be consumed. (Pf)</p> <p>(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)</p> <p>A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)</p> <p>Item(s): In house prepared ready-to-eat potentially hazardous food(s)</p> <p>Problem(s): Without date of consumption marking</p> <p>Correction(s): Provide proper date marks as stated above.</p>	05/11/26	05/01/26
6/9/2026		All observed foods had visible date of discard marking.		
3-501.17		<p>(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 to indicate the date or day by which the FOOD shall be consumed. (Pf)</p> <p>(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)</p> <p>A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)</p>	05/11/26	06/09/26
5-202.12		<p>(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)</p> <p>(B) A steam mixing valve may not be used at a handwashing sink.</p> <p>(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.</p> <p>(D) An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.</p> <p>Item(s): Handwashing facility</p> <p>Problem(s): Lack of hot water</p> <p>Correction(s): Provide hot water.</p>	05/11/26	05/26/26
4-501.14		<p>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.</p> <p>Item(s): Warewashing equipment three compartment sink basins</p>	07/30/26	05/26/26

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		Problem(s): Not cleaned Correction(s): Clean as required above.		05/26/2026 05/26/2026
6/9/2026		Observed the caulk and surrounding areas of the sink to be clean to sight and touch.		
4-601.11		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	07/30/26	06/09/26
Entire establishm		(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.		
Entire establishm		(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.		06/09/2026 06/09/2026
6/9/2026		All areas outstanding from the May 26 follow-up inspection were resolved. Keep up the good work by maintaining the establishment clean at all times.		

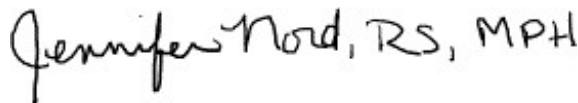
Closing Comments:

Joint follow up inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed on June 12, 2026.

Identified damaged stainless steel table with bottom shelf contacting the floor. Repair or replace this unit such that cleaning underneath the unit can occur and the shelf sits at least six inches above the floor.

Person in charge (Name and Title)

Inspected By (Name and Title)



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

Jennifer Nord