

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
Michigan Union
530 S State St
Ann Arbor, MI 48109
Person In Charge (PIC):

SFE 5081 354240 10/15/2026 9:00:00 AM
Last Routine: 05/01/2026

Establishment Phone: 734-686-5632

INSPECTION TYPE:
Routine Inspection

Manager Certified Yes
License Posted Yes
Antichoking Poster Yes
CO2 Tanks Secured N/A

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Thania Flores, a representative from University of Michigan, on 10/15/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

3-305.11 Core	FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor, unless otherwise approved.	01/13/27
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Item(s): Food item(s) in storage

Location: Prep area Storage bins

Problem(s): Exposed to dust, splash, or other contaminates Not covered

Correction(s): Store in protected manner.

10/15/2026 Keep foods safe from splash, debris, and other potential sources of contamination by covering them, and by storing foods at least 6 inches off the floor.

Observed the following areas throughout the establishment where foods were not protected:

1) Observed the brown rice and white rice in the dry storage bin by the prep sink not covered

Correct as soon as possible by protecting foods from splash, debris, and other potential sources of contamination, by covering them.

3-501.13 Core	POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed: Under refrigeration, or under cool running water (<70° F), or as part of cooking process, and total accumulated time above 41° F, for thawed portions, shall not exceed 4 hours. Any thawing procedure may be used for immediate service for individual consumers order of READY-TO-EAT foods.	10/15/26
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Item(s): Frozen food(s) for thawing

Location: Prep area

Problem(s): Stored above 41 degrees F thawed or partially thawed At room temperature
Store under refrigeration.

10/15/2026
10/15/2026

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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back kitchen area**Correction(s):**

- 10/15/2026 Frozen food shall be thawed under refrigeration, under cool, running water, or as a part of the cooking process.
- Observed a bin of frozen chicken thawing at room temperature at the prep sink. Observed the other bin of frozen chicken being thawed under cool running water in the prep sink which is an appropriate thawing method.
- Correct as soon as possible by thawing food using an appropriate method as stated in the food code above.
- CORRECTED DURING ROUTINE INSPECTION - Staff member placed the the bin of chicken in the walk-in cooler.

4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency 01/13/27
Core necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)

Location: Prep area Storage bins

Problem(s): Soiled

Correction(s): Keep clean.

- 10/15/2026 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.
- Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:
- 1) Soiled exterior of the dry storage bins by the prep sink
 - 2) Interior cavity of the 1-door undercounter cooler that is being used to store sugar and salt
- Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

Entire establishment

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them 01/13/27
Core clean.
(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

- 10/15/2026 Physical facilities shall be maintained clean to sight and touch.
- Observed the following areas in need of cleaning throughout the facility:

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

- 1) Walls by the 3-compartment sink soiled
 - 2) Wall by the mop sink soiled
 - 3) Floor between the mop sink and 3-compartment sink with an accumulation of debris and grime build-up
 - 4) Floor of the walk-in cooler soiled with an accumulation of food spills
 - 5) Inside of the mop sink with an accumulation of soiled rags and food debris
- Correct as soon as possible by cleaning above areas throughout the facility to sight and touch on a regular basis to prevent harborage conditions

Closing Comments:

Joint routine inspection conducted by Ellie Holmes and Thania Flores.

This report was emailed on October 15, 2026.

Person in charge (Name and Title)

Inspected By (Name and Title)



Thania Flores

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