

## 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**  
**North Quad**  
**105 South State St.**

**SFE 5081 068363 10/30/2025 10:30:00 AM**  
**Last Routine: 4/10/2025**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Adam Williams & Rob Sutch**

**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 10/30/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**main cooking line**

6-501.11	PHYSICAL FACILITIES shall be maintained in good repair.	01/28/26
Core		

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

10/30/2025 Observed chipped floor tiles around the trough drain (located in front of the tilt skillet in the main production kitchen), which renders the floor not smooth nor easily cleanable (see photo). The chipped floor tiles also allow for food debris and other matter to buildup on the surface.

Correct by repairing/replacing floor tiles around the trough drain (located in front of the tilt skillet in the main production kitchen).

6-501.12	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.	01/28/26
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 floors  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

10/30/2025 Observed food and debris buildup in the floor tiles around the trough drain (located in front of the tilt skillet).

Clean floor tiles to be free of any food and other debris buildup.

**Closing Comments:**

Staff was able to answer all food safety questions, and was doing a great job at keeping up with food safety and hygiene practices and procedures.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Report emailed to person in charge and Michigan Dining management team.

Person in charge (Name and Title)

Inspected By (Name and Title)



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

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Nonda Mihas

