

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.

**South Quad Dining
South Quad
600 E. Madison
Ann Arbor, MI 48109**

**SFE 5081 029140 9/18/2025 11:00:00 AM
Last Routine: 03/19/2025**

Person In Charge (PIC): Mueen Patankar

Establishment Phone: (734) 764-0169

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 09/18/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-601.11 Core	Chronic	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.	12/17/25
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Item(s): Non-food contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

9/18/2025	Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.
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Observed the following nonfood-contact surfaces throughout the facility in need of cleaning:

- 1) 24 Carrots - Food debris underneath the flattop area.
- 2) Kosher - Gaskets on undercounter 2-door True cooler doors and walk-in cooler door are soiled.
- 3) Vita/Halal/Olive Branch - Food debris inside cavities of the 4-door drawer coolers that are located underneath the chargrill and flat top.
- 4) Dining Hall Dish Room - Wall and caulk (between the wall and the stainless steel tabletop), specifically behind the overhead sprayer, is soiled.
- 5) Production Kitchen baking area - Tabletop mixer was observed to have an accumulation of dust on the top of the machine and an accumulation of food debris inside the mixer cage.
- 6) Production Kitchen cook line - Wall, floor, and equipment lines behind the cook line were observed to be soiled with food debris. Additionally, a soiled wiping cloth was found in this area.

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

7) Production Kitchen meat cooler - Observed two puddles of clear pink liquid on floor of meat cooler.

8) Production Kitchen leftovers cooler - Observed black, mold-like growth within creases of door gasket.

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

6-301.14 Core		A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.	12/17/25	
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Item(s): Handwashing signage
Problem(s): Not provided At hand sink
Correction(s): Provide

9/18/2025		Each hand washing sink shall be provided with a sign that reminds employees to wash their hands.		
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Observed no hand washing procedural sign at hand washing sinks in 24 Carrots, Vita/Halal/Olive Branch, and dining hall dish room.

Correct by providing a hand washing sign to the above hand washing sink to encourage/promote employee hand washing.

6-501.12 Core	Chronic	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	12/17/25	
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Item(s): Physical facilities/structures floors
Location: Cook Line
Problem(s): With accumulation of debris
Correction(s): Keep clean.

9/18/2025		Physical facilities shall be maintained clean to sight and touch.		
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Observed the following areas throughout the facility that are in need of cleaning:

1) Vita/Halal/Olive Branch - Observed charred food debris on the floor, specifically behind the chargrill and combination ovens.

2) Production Kitchen cook line - Observed several puddles of standing water and food debris near tilting kettles (see attached photo).

Correct by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

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Entire establishment

6-501.12 Core	Chronic	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	12/17/25	
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Item(s): Physical facilities/structures
Problem(s): Not clean
Correction(s): Keep clean

9/18/2025 Walk in cooler floors throughout the facility are soiled and need cleaning.

Finale

4-501.11 Core	Chronic	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	12/17/25	
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Item(s): equipment
Problem(s): Broken
Correction(s): Repair/replace.

9/18/2025 The drop in wells in Finale are broken and have been broken for years. Operators are using time as a control to protect the food. However, this is not a long term solution. Replace the broken equipment to meet the intent of the food code,

Toast

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. (B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.	12/17/25	
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Item(s): Ventilation system exhaust air ducts
Problem(s): Not clean
Correction(s): Keep clean

9/18/2025 Ventilation system(s) and their associated filters shall be cleaned to be free from any grease/debris/dust accumulation and other contaminants.

Toast - Observed residue buildup on the exhaust filters in the ventilation system, specifically above the flat top area.

Correct by routinely cleaning ventilation system(s) and any soiled filters to be free from any grease/debris/dust accumulation and any other contaminants.

Vita/Halal/Olive Branch

6-301.12 Priority Foundation		Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:	09/18/25	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Vita/Halal/Olive Branch

- (A) Individual, disposable towels; (Pf)
- (B) A continuous towel system that supplies the user with a clean towel;(Pf) or
- (C) A heated-air hand drying device.(Pf)
- (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)

Item(s): Sanitary hand drying provisions disposable, paper towels 09/18/2025
Location: Smoke 09/18/2025
Problem(s): Not provided At hand sink
Correction(s): Provide

9/18/2025 Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.

Observed no paper towels provided at the hand washing sink in the pizza preparation area.

Correct by supplying paper towels to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying. In addition, paper towels must be conveniently located for employees to dry hands.

9/18/2025 CORRECTED AT THE TIME OF ROUTINE INSPECTION - Paper towels were supplied and loaded into the paper towel dispenser in the pizza preparation area in the Vita/Halal/Olive Branch station.

9/18/2025 THE PAPER TOWEL DISPENSER FOR SMOKE WAS MISSING AT THE BEGINNING OF THE INSPECTION. HAND WASHING AND RELATED SUPPLIES ARE NECESSARY FOR PROPER HAND HYGIENE. UPON REQUEST A PAPER TOWEL DISPENSER WITH PAPER TOWELS WAS PROVIDED. VIOLATION CORRECTED.

4-204.112 Core (A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit. 09/18/25

(B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical).

(C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable.

(D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf)

Item(s): Thermometer(s) refrigeration 09/18/2025
Location: cooler(s) 09/18/2025
Problem(s): Not provided
Correction(s): Provide.

9/18/2025 An air thermometer shall be provided in an easily accessible/readable area for all cold-holding refrigeration units that are used to cold-hold potentially hazardous foods to ensure foods are being held at 41°F or below.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Vita/Halal/Olive Branch

Vita/Halal/Olive Branch - Observed Picnic pizza cooler (containing pizza sauce and shredded cheese) without an air thermometers.

Provide air thermometers for the above cold-holding units to ensure coolers are keeping potentially hazardous foods at 41°F, and use probed food thermometer periodically to verify accuracy of air thermometer. In addition, place air thermometers in a location that is easy to find and read for employees to verify internal ambient air temperatures.

CORRECTED DURING ROUTINE INSPECTION - New air thermometer was placed in the Picnic pizza cooler located in the Vita/Halal/Olive Branch station.

Wild Fire

3-501.16 Priority	Chronic Except during preparation, cooking, or cooling, or when time is used as the public 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)	09/18/25
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Item(s): Hot food item(s) 09/18/2025
Problem(s): Stored above 41 degrees F 09/18/2025
Correction(s): Store above 135 degrees F.

9/18/2025 Cooked turkey burgers were being held at 99 degrees F. To prevent the growth of bacteria hot food must be held at 135 degrees F or above. The beef burgers on the same hot holding unit were above 135 degrees F, but they were covered. Keep all food covered during hot holding to prevent the food from cooling down. The turkey burgers were reheated to 165 degrees F. Violation corrected.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas, Jennifer Nord, and Ellie Holmes (EHS).

Signature Station was inspected following a fire incident that occurred on the flattop on 9/16/2025 (see below for more details). Town Center was called for service/inspection and will be returning at a later date to clean underneath the flat top. Flat top has been approved to be reused by EHS Food Safety pending EHS Fire Safety inspection.

"The Flattop in Signature Station was cooking beef and staff member notice a flame underneath. Turned the gas off and got a CA to help. CA on duty used a handheld extinguisher to extinguish the flame with a few short bursts. The station is currently closed for service. DPSS and the fire department have already been through."

The use of time as a control rather than functioning cold holding equipment in Finale is not a long term remedy. Prepare a plan to replace the broken cold holding equipment in Finale.

All priority/priority foundation violations were addressed/corrected during the routine inspection, however please ensure that the remaining core violations are addressed/corrected in a timely manner, which will be reinspected at the next routine inspection.

Report emailed to person in charge and Michigan Dining management team.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)

Inspected By (Name and Title)



Nonda Mihas

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