

## 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.

**East Quad Dining** **SFE 5081 029136 10/1/2025 10:30:00 AM**  
**East Quad** **Last Routine: 4/1/2025**  
**701 E. University**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): David Root & Allan Sheldon** **Establishment Phone: (734) 764-0136**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	Yes
	CO2 Tanks Secured	Yes

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/1/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Entire establishment

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 12/30/25  
 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):** Non-food contact surface(s)  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

10/1/2025 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch.

Observed the following nonfood-contact surfaces of equipment throughout the facility that are in need of cleaning:

- 1) Production Kitchen - Gaskets are soiled on the doors of the walk-in coolers.
- 2) Dining Hall Beverage Stations - Interior cavity of the juice machines have sticky food residue present.
- 3) Farmer's Table - Area underneath the combination oven is in need of cleaning (see photos).

Correct by the above nonfood-contact surfaces of equipment throughout the facility.

### Farmer's Table

3-501.16 **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: 10/01/25  
 Priority (A) 135°F or above, except that roasts properly cooked and cooled may be held

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Farmer's Table**

at a temperature of 130°F; or (P)  
(B) At 41°F or less (P)

**Item(s):** Cold food item(s)  
**Problem(s):** Stored above 41 degrees F  
**Correction(s):** Store below 41 degrees F.

10/1/2025  
10/1/2025

10/1/2025 Potentially hazardous (PH)/time and temperature-controlled (TCS) foods for safety being held cold shall be held at 41°F or below to prevent the growth of pathogens.

Observed container of pico de gallo that was temped at 56°F (using a calibrated probed food thermometer) on a countertop surface (see photo).

Correct immediately by keeping PH/TCS that are to be held cold at 41°F or below at all times.

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Pico de gallo was placed in the walk-in cooler to rapidly cool.

**mop closet**

6-501.16 Repeat After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. 12/30/25  
Core

**Item(s):** Wet mop(s) storage  
**Problem(s):** Improperly dried  
**Correction(s):** Allow to air dry in an approved location.

10/1/2025 Mops shall be properly air dried after use to avoid potential sources of contamination and harborage conditions for pests.

Mop Sink Room (Behind Deli Station) - Observed mops stored bunched up on the ground in the mop sink, which does not allow mops to properly air dry, and allows for potential sources of contamination and harborage conditions for pests.

Correct by hanging mops in a proper location that allows them to properly air dry, and in a location which keeps mops and surrounding area protected from potential sources of contamination and eliminates harborage conditions for pests.

**Pots & Pans Washing Area**

4-501.18 The wash, rinse, and SANITIZE solutions shall be maintained clean. 10/01/25  
Core

**Item(s):** Warewashing solutions  
**Problem(s):** Not clean  
**Correction(s):** Keep clean

10/1/2025  
10/1/2025

10/1/2025 Observed soiled wash and rinse solutions at the 3-compartment sink in the pots and pans wash area (located in the basement production kitchen).

CORRECTED DURING ROUTINE INSPECTION - Wash and rinse sinks were drained and refilled with clean solutions.

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**Closing Comments:**

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

Priority violation 3-501.16 was addressed/corrected at the time of routine inspection, therefore no follow up is needed at this time, however core violations should be addressed/corrected in a timely manner, which will be reinspected at the next routine inspection.

Report emailed to Michigan Dining management team.

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.