

## 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**

**SFE 5081 029140 3/25/2026 10:00:00 AM  
Last Routine: 9/18/2025**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): David Burnell**

**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 Jennifer Nord, a representative from University of Michigan, on 3/25/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Entire establishment**

4-501.11	<b>Chronic</b>	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	06/23/26
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Core

**Item(s):** equipment  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

3/25/2026 The following areas were found to have equipment in poor repair:

1) The drop in wells in Finale are broken and have been broken for years. Ice is not an effective solution as potentially hazardous foods stored in this manner were observed at temperatures above 41°F. Operators are using time as a control to protect the food, but this is not an appropriate long-term solution. Replace the broken equipment to meet the intent of the food code.

2) The counter top in Finale was observed to have a crack which was repaired in a manner that is not smooth, durable, and easily cleanable.

3) The counter top in Two Oceans was observed to have a crack which was repaired in a manner that is not smooth, durable, and easily cleanable.

4) Multiple cabinets in Olive Branch were observed in poor repair due to missing faces.

Correct all of the above by repairing and replacing equipment as needed to ensure all equipment noted above is in good working order.

4-601.11	<b>Chronic</b>	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	06/23/26
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Core

(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

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

(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.

3/25/2026 Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

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

- 1) Production kitchen walk-in cooler floors - observed food debris and soil.
- 2) Kosher kitchen walk-in cooler floors (downstairs) - observed food debris and soil.
- 3) Wildfire kitchen walk-in cooler (upstairs) - observed food debris and soil.
- 4) Signature station drawers under cook top- observed food debris and soil.

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

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 06/23/26  
 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

**Problem(s):** Not clean

**Correction(s):** Keep clean

3/25/2026 Physical facilities shall be maintained clean to sight and touch.

- 1) Production kitchen cook line - observed grease, food debris, and dust on wall and floor behind cook line.
- 2) Pots and pans dish area - observed mold-like microbial growth on wall behind 3-compartment sink.

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

**Pan washing area**

6-501.111 **Chronic** The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: 03/25/26  
 Priority Foundation

- (A) Routinely inspecting incoming shipments of FOOD and supplies;
- (B) Routinely inspecting the PREMISES for evidence of pests;
- (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Pan washing area**

(D) Eliminating harborage conditions.

**Item(s):** Pest(s) flies

**Problem(s):** Present in facility Without use of trapping devices

**Correction(s):** Utilize trapping devices to help eliminate pests.

3/25/2026 Observed flies in the pots and pans wash area.

Correct by installing appropriate trapping devices to control pests. Recommend the installation of a fly light trap to control pests in this area.

**Closing Comments:**

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes.

The hood baffles over kettles were installed incorrectly. Operator and staff were able to correctly answer questions related to food safety.

This report was emailed on March 25, 2026.

Person in charge (Name and Title)

Inspected By (Name and Title)

*Jennifer Nord, RS, MPH*

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Jennifer Nord

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