University of Michigan
EH&S
Ann Arbor, MI 48109-1010
(734)647-1143

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 **SFE 5081 068363 10/6/2026 10:00:00 AM**
North Quad **Last Routine: 04/28/2026**
105 South State St.
Ann Arbor, MI 48109
Person In Charge (PIC): Pat McLaughlin/Kelly Goettler **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

This Facility was inspected by Ellie Holmes, a representative from University of Michigan, on 10/06/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back prep area

4-601.11 Priority Foundation — (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. — 10/06/26

Item(s): Food-contact surface(s) equipment can openers — 10/06/2026
Location: Prep Line can opener and cutting blade — 10/06/2026
Problem(s): Soiled
Correction(s): Keep clean.

10/6/2026 Food-contact surfaces of equipment shall be cleaned and sanitized to sight and touch once they have become contaminated and/or soiled.

Observed one can opener blade to be soiled with encrusted food debris.

Corrected during routine inspection when PIC Kelly removed can opener to dish area for cleaning.

Closing Comments:

Joint routine inspection conducted by Thania Flores and Ellie Holmes. Report was emailed on October 6, 2026.

General comments:
-Recommend an increase in freezer space to best serve the needs of this establishment.
-Recommend that management and staff revisit procedures for receiving, including checks for damaged packaging and proper temperatures.
-Ensure that staff are following the same procedure for adding an opening date to commercially-prepared dressings and sauce packages.

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

Person in charge (Name and Title)

Inspected By (Name and Title)

Ellie Holmes, MPH

Ellie Holmes

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