

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
East Quad
701 E. University

ZIP CODE NOT FOUND

Person In Charge (PIC): David Root

SFE 5081 029136 10/14/2026 8:45:00 AM
Last Routine: 04/17/2026

Establishment Phone: (734) 764-0136

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 Thania Flores, a representative from University of Michigan, on 10/14/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Pizzitis

3-501.18 Priority	A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)	10/14/26
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Item(s):	Ready to eat, potentially hazardous food(s)	10/14/2026
Location:	1-door cooler(s)	10/14/2026
Problem(s):	Beyond consume by date	
Correction(s):	Discard.	

10/14/2026 Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Observed marinara sauce with a discard date of 10/12 in the under counter 1-door cooler in the pizza station.

Correct immediately by discarding any potentially hazardous foods that are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

CORRECTED DURING ROUTINE INSPECTION - PIC discarded the marinara sauce.

3-501.17 Priority Foundation	(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf) (B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR	10/14/26
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Pizzitis

SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): In house prepared ready-to-eat potentially hazardous food(s)

10/14/2026

Location: 1-door cooler(s)

10/14/2026

Problem(s): Without date of consumption marking

Correction(s): Provide proper date marks as stated above.

10/14/2026 Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard date that is no greater than 7 days from preparation.

Observed marinara sauce, bleu cheese, mozzarella with no date mark on the containers that were used earlier this week in the under counter 1-door cooler in the pizza station.

Correct immediately by properly date marking PH/TCS foods that will be stored for longer than 24 hours with a preparation and discard date that does not exceed 7 days from the preparation date. Any remaining food at the end of 7 days must be discarded.

CORRECTED DURING ROUTINE INSPECTION - PIC discarded these food items.

Prep Kitchen

4-601.11 **Repeat** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)

10/14/26

Priority Foundation (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): Food-contact surface(s)

10/14/2026

Location: Prep area cage mixer

10/14/2026

Problem(s): Soiled

Correction(s): Keep clean.

10/14/2026 Food-contact surfaces of equipment shall be cleaned sanitized to sight and touch once they have become contaminated and/or soiled.

Observed the following food-contact surfaces of equipment throughout the establishment that are in need of cleaning:

1) Cage of blue tabletop mixer soiled

Correct immediately by cleaning and sanitizing all food-contact surfaces of equipment to sight and touch once they have become contaminated and/or soiled.

CORRECTED DURING ROUTINE INSPECTION - Cage of blue mixer was cleaned and sanitized.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Closing Comments:

Joint routine inspection conducted by Ellie Holmes and Thania Flores.

PIC stated the following items are to be repaired/replaced:

1) Coffee station counter

2) Top loading cooler in the pizza station

EHS Food Safety will check on the status of these items at the next routine inspection.

Recommend the following:

- Develop a solution to address the ice buildup in the deli station freezer located across from the fryers.
- Review date marking procedures and inventory date check procedures with staff to ensure consistency.

Staff was knowledgeable about the operation and able to answer all food safety questions. Great job!

This report was emailed on October 14, 2026.

Person in charge (Name and Title)

Inspected By (Name and Title)



Thania Flores

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