

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

Person In Charge (PIC): David Burnell

SFE 5081 029140 9/30/2026 9:25:00 AM

Last Routine: 3/25/2026

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 Ellie Holmes, a representative from University of Michigan, on 9/30/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishroom

6-501.111 **Chronic** The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: 09/30/26
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)

(D) Eliminating harborage conditions.

Item(s): Pest(s) flies

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

Correction(s): Remove pests from facility.

9/30/2026 The pulper/silverware room has a large number of flies. Contact pest management for treatment. Consider the installation of a fly light in this room. Send documentation of pest management treatment to the public health team as part of your follow up.

Entire establishment

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 09/30/26
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)

Problem(s): Soiled

Correction(s): Keep clean.

9/30/2026

9/30/2026

9/30/2026 Food-contact surfaces of equipment shall be cleaned and sanitized to sight and touch once they have become contaminated and/or soiled.

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

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

1) Can opener blades found in Sabroso, Halal, Wildfire Grill, and Kosher were observed to be soiled with encrusted food debris.

Corrected during routine inspection: PIC directed staff to immediately remove can opener blades and clean them in the dish area.

7-101.11 Containers of POISONOUS OR TOXIC MATERIALS and PERSONAL CARE ITEMS 09/30/26
Priority Foundation shall bear a legible manufacturer's label. (Pf)

Item(s): Manufacturer's label

9/30/2026

Problem(s): Missing

9/30/2026

Correction(s): Provide.

9/30/2026 An unlabeled spray bottle of Orange Force was found in the dish room. All chemicals are to be held in bottles that are properly labeled with the contents. Upon request the spray bottle was labeled, violation corrected.

4-501.11 **Chronic** EQUIPMENT shall be maintained in a state of repair and condition that meets the 12/29/26
Core requirements of the code.

Item(s): equipment

Location: Dish washing Area 3-compartment sink

Problem(s): Broken

Correction(s): Repair/replace.

9/30/2026 Equipment shall be maintained in a state of good repair.

Observed the following equipment item in need of repair:

Sanitizing compartment of 3-compartment sink in production dish room was noted by staff to be leaking. Observed a large plastic container within this sink basin that was used by staff as an alternative basin to prevent water leaking.

Correct as soon as possible by repairing this equipment. This is a critical piece of equipment as neither dish machine in this area is currently working.

9/30/2026 The formica counter top in Two Oceans is held together with duct tape. Although Two Oceans is not being used for the typical menu, desserts are being staged and cut on this counter top that is not smooth and easily cleanable. Repair or replace this counter top.

Production Area

6-501.11 PHYSICAL FACILITIES shall be maintained in good repair. 12/29/26
Core

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Production Area**Item(s):** Physical facilities wall(s)**Location:** Storage area**Problem(s):** In poor repair Broken**Correction(s):** Repair/replace.

9/30/2026 Establishment shall be maintained in a state of good repair.

Observed a hole at the wall-coving junction on the left wall of the "Rack City" storage area. Staff noted this is a likely entry area for pests. See attached photo #2.

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

Wildfire

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 12/29/26
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**Location:** Cook Line floor**Problem(s):** With accumulation of debris**Correction(s):** Keep clean.

9/30/2026 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) The floor behind the griddle near walk-in cooler in Wildfire grill area was observed to have visible soil. See attached photo #4.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times. Chef David noted this area is on a cleaning schedule. Evaluate if this area may need increased cleaning frequency.

Closing Comments:

Joint routine inspection conducted by Jennifer Nord, Thania Flores, and Ellie Holmes. Report was emailed on Sept 30, 2026.

Overall, excellent food safety practices and a nice demonstration of active managerial control by Chefs and Managers who participated in the inspection walk-through.

General comments:

-Remind staff to only remove the amount of product from cold/hot holding that can be actively processed or cooked in 15-20 minutes.

-Observed that staff were not recording corrective actions taken when foods were found out of temperature. Recommend that staff record any corrective actions taken to return food to proper hot and cold holding temperatures.

-Suggest an alternative material (like stainless steel paneling) to replace the caulk and FRP behind the turbowash/sprayer sink in the upstairs dish area. Caulk had visible mold (see attached photo #1) and staff estimated that this caulk had been replaced last in May 2026.

-Both dish machines in the downstairs dish room were not functioning. Both machines are slated for

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replacement. Please send EHSFoodSafety@umich.edu the specifications for the new dish machines to be installed.

-Discussed with staff the need to open vacuum-sealed packages of frozen fish before thawing/cooking to prevent the growth of botulism.

-Observed the foam insulation covering the condenser lines in the Kosher walk-in to have areas of degradation (see attached photo #3).

-Observed the floor in the meat walk-in cooler to have visible wear and also bow underfoot. Staff noted that this area is slated for repair/replacement.

-Integrated Pest Management (IPM) requires good communication between the pest control operator and the dining hall management. Management has indicated they do not receive the inspection reports of for pest management inspections within the hall. Reach out to pest management and ask for copies of the pest inspections and closer communication to help facilitate proper pest control within the facility.

-The installation of sneeze guards at the deli is critical to protecting the diners. Please provide an expected date of installation for the sneeze guards in the deli.

Person in charge (Name and Title)

Inspected By (Name and Title)



Ellie Holmes

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