Mujo Cafe'
Duderstadt Center
2281 Bonisteel Blvd.
Ann Arbor, MI 48109-2094
Person In Charge (PIC): Nixa Sanchez

**INSPECTION TYPE:**
Routine Inspection

**Violation Category** | **Repeat** | **Violation Description/Remarks/Correction Schedule** | **Correct By** | **Corrected**
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Manager Certified | No | | | 
License Posted | No | | | 
Antichoking Poster | No | | | 
CO2 Tanks Secured | N/A | | | 

This Facility was inspected by David Peters, a representative from University of Michigan, on 03/18/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Item(s):**

Three compartment sink of three compartment sink

**Problem(s):**

Not provided

DUE TO THE UNDERCOUNTER DISH WASHER BREAKING DOWN, STAFF ARE MANUALLY WASHING SMALLWARES AND OTHER ITEMS IN THE 1-COMPARTMENT DUMP/RINSE SINK. THIS IS NOT ALLOWED. THE PIC AND STAFF WERE TOLD ALL SMALLWARES AND OTHER ITEMS REQUIRING WASHING, RINSING, AND SANITIZING BE TRANSPORTED TO THE PIERPONT COMMONS WILDFIRE CAFE OR PROPER CLEANING AND SANITIZING IN THE KITCHEN'S 3-COMPARTMENT SINK AND/OR DISH MACHINE.

PERMANENTLY ELIMINATE THE HOME-STYLE WIRE DISH DRYING RACK AND THE SOAKING WET TOWEL KEPT UNDER THE DISH DRYING RACK THAT IS USED TO ABSORB WATER THAT DRAINS OFF THE PLASTIC BASE UNDER THE WIRE DRYING RACK. DISH WASHING IN A SINGLE COMPARTMENT SINK IS NEVER ALLOWED.

A test kit or other device that accurately measures the concentration in mg/L of...

4-301.12  Priority Foundation

(A) Except as specified in ¶ (C) of this section, a sink with at least 3 compartments shall be provided for manually washing, rinsing, and SANITIZING EQUIPMENT and UTENSILS. (Pf)

(B) Sink compartments shall be large enough to accommodate immersion of the largest EQUIPMENT and UTENSILS. If EQUIPMENT or UTENSILS are too large for the WAREWASHING sink, a WAREWASHING machine or alternative EQUIPMENT as specified in ¶ (C) of this section shall be used. (Pf)

(C) Before a 2-compartment sink is used the PERMIT HOLDER shall have its use APPROVED.

(D) A 2-compartment sink may not be used for WAREWASHING operations where cleaning and SANITIZING solutions are used for a continuous or intermittent flow of KITCHENWARE or TABLEWARE in an ongoing WAREWASHING process.

4-302.14  Priority Foundation

A test kit or other device that accurately measures the concentration in mg/L of...
Mujo Cafe'  

SANITIZING solutions shall be provided. (Pf)

Item(s): Sanitizer test kit  
Problem(s): Not provided  
Correction(s): Provide.

03/18/2019  
SANITIZER TEST STRIPS FOR THE IN-USE RTU PURELL ALCOHOL-BASED FOOD CONTACT SURFACE SANITIZER COULD NOT BE FOUND. ONLY QUAT TEST STRIPS. ACQUIRE THE PURELL SANITIZER TEST STRIPS AND USE THEM TO PERIODICALLY CHECK THE CONCENTRATION OF THE READY-TO-USE PRODUCT.

2-102.20  Core  
A PERSON IN CHARGE who demonstrates knowledge by being a FOOD protection manager that is certified by a FOOD protection manager certification program that is evaluated and listed by a Conference for Food Protection-recognized accrediting agency as conforming to the Conference for Food Protection Standards for Accreditation of Food Protection Manager Certification Programs is deemed to comply with § 2-102.11(B).

03/18/2019  
THE NEW MANAGER/PIC NEEDS TO ATTEND A CERTIFIED FOOD SAFETY MANAGER TRAINING COURSE AND PASS THE EXAM (E.G. SERVSAFE, ETC.)

4-501.11  Core  
EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

Item(s): equipment  
Location: under the counter dishmachine  
Problem(s): Broken  
Correction(s): Repair/replace.

03/18/2019  
THE DISH MACHINE IS BROKEN. REPAIR OR REPLACE IT AS SOON AS POSSIBLE.

MFL289.41  Core  
Sec. 4119. (1) Except as otherwise provided in subsection (2), a person licensed as a food establishment under this chapter shall keep a copy of the current license or temporary license furnished by the department posted and exposed in a conspicuous place for public inspection. A conspicuous place is the principal place where food business is transacted. (2) In the case of vending machines, the name and address and telephone number of the current vending machine location operator shall be conspicuously displayed on each vending machine.

03/18/2019  
THE FOOD LICENSE WAS NOT FOUND POSTED IN A CONSPICUOUS LOCATION. IT IS MISSING AND/OR HAS FALLEN OFF WHERE IT IS TYPICALLY POSTED. REQUEST A REPLACEMENT COPY FROM THE UM EH&S OFFICE.

MFL289.61  Core  
Sec. 6141. (1) A food service establishment in which solid foods are sold and consumed on the premises shall prominently display a poster in the kitchen area of the food service establishment diagramming and explaining the antichoking techniques safe for both adults and children approved by the department for dislodging foreign obstacles caught in the throat of a choking person.

06/16/19
Mujo Cafe' 03/18/2019  
AN ANTI-CHOKING POSTER IS NOT POSTED IN THE ESTABLISHMENT. PURCHASE OR ACQUIRE A ANTI-CHOKING TECHNIQUE POSTER AND POST IT.

Closing Comments:  
A FOOD ALLERGEN AWARENESS POSTER IS NOT POSTED IN THE ESTABLISHMENT. PURCHASE OR ACQUIRE AN ALLERGEN AWARENESS POSTER AND POST IT.

THE HANDWRITTEN FOOD SAFETY LOG IS NOT BEING FILLED OUT ON A DAILY BASIS, VERY SPORADICALLY COMPLETED. RESUME THIS PRACTICE ON A DAILY BASIS. THE PIC NEEDS TO VERIFY THE LOG IS BEING COMPLETED, AS APPLICABLE, IF ASSIGNED TO THE CAFE STAFF TO DO.

UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at http://ehs.umich.edu/campus-life-safety/food-safety/inspections/

Person in charge (Name and Title) 

Inspected By (Name and Title) 

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

David Peters