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.

### Food Establishment Inspection Report

**University of Michigan**  
**EH&S**  
**Ann Arbor, MI 48109-1010**  
**(734)647-1142**

**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.

**Blue Cafe at North Quad**  
**SFE 5081 068362 4/12/2019 10:30:39 AM**  
**Last Routine: 10/24/2018**

**North Quad**  
**105 South State St.**  
**Ann Arbor, MI 48109**

**Person In Charge (PIC): Ryan Hachey**

**Establishment Phone: (734) 764-0170**

**INSPECTION TYPE:**

- Routine Inspection

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entire establishment</td>
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**4-501.114 Repeat**  
A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)

<p>| | | | | |</p>
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<tbody>
<tr>
<td>Chlorine ppm</td>
<td>pH&lt;10</td>
<td>pH&lt;8</td>
<td></td>
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</tr>
<tr>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
<td></td>
<td></td>
</tr>
<tr>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
<td></td>
<td></td>
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<tr>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
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</table>

**Iodine**  
A concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer’s specifications. (P)

**Quats**  
Minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

**Item(s):** Iodine solution concentration

**Problem(s):** Below 12.5 ppm

**Correction(s):** Provide correct concentration as stated above.

**4/12/2019**  
THERE WAS NO SANITIZER RESIDUAL IN THE SOLUTION IN THE SANITIZER BUCKET. REFRESH SANITIZER FREQUENTLY AND WHEN IT IS CLOUDY OR SOILED TO MAKE SURE THE SANITIZER IS EFFECTIVE. UPON REQUEST IT WAS REFRESHED WITH 400 PPM OF QUAT. VIOLATION CORRECTED.

**6-301.12 Repeat**  
Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

- (A) Individual, disposable towels; (Pf)
- (B) A continuous towel system that supplies the user with a clean towel; (Pf)
- (C) A heated-air hand drying device. (Pf)
- (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures. (Pf)

**Item(s):** Sanitary hand drying provisions

**4/12/2019**  
THERE WAS NO SANITIZER RESIDUAL IN THE SOLUTION IN THE SANITIZER BUCKET. REFRESH SANITIZER FREQUENTLY AND WHEN IT IS CLOUDY OR SOILED TO MAKE SURE THE SANITIZER IS EFFECTIVE. UPON REQUEST IT WAS REFRESHED WITH 400 PPM OF QUAT. VIOLATION CORRECTED.
### Entire establishment

**Problem(s):** Not provided

4/12/2019  
**AT THE BEGINNING OF THE INSPECTION THERE WERE NO PAPER TOWELS AT THE HAND SINK. TO PROMOTE PROPER, FREQUENT HAND WASHING ALL HAND SINKS MUST HAVE HOT AND COLD RUNNING WATER, SOAP, PAPER TOWELS, AND A GARBAGE CAN. UPON REQUEST PAPER TOWELS WERE PROVIDED. VIOLATION CORRECTED.**

### 4-903.11

**Core**  
**Problem(s):** Exposed to dust, splash, or other contaminates  
**Correction(s):** Store in protected manner.

4/12/2019  
**A CLEAN WATER PITCHER WAS FOUND STORED UNDER THE SOAP DISPENSER AT THE HAND SINK. THIS CAN EXPOSE THE PITCHER TO CONTAMINATION. THE PITCHER WAS MOVED TO SAFE STORAGE UPON REQUEST. VIOLATION CORRECTED.**

### Closing Comments:

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/](http://ehs.umich.edu/campus-life-safety/food-safety/inspections/)

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**Person in charge (Name and Title)**

[Signature]

**Inspected By (Name and Title)**

Jennifer Nord, RS, MPH

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