

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.

Mujo Cafe
Duderstadt Center
2281 Bonisteel Blvd.
Ann Arbor, MI 48105
Person In Charge (PIC): Erica Kippe

SFE 5081 039377 03/08/2022 12:15:00 PM
Last Routine: 09/16/2020

Establishment Phone: (734) 615-4325

INSPECTION TYPE:
Routine Inspection

Manager Certified	No
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	N/A

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 03/08/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Prep Area

3-304.14	(A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose.	09/01/22
Core	(B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily.	
	(C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.	
	(D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil.	
	(E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.	
	(E) SINGLE-USE disposable sanitizer wipes shall be used in accordance table instructions.	

Item(s): Wiping cloth(s) wet

Problem(s): Stored on Counter

Correction(s): Store wiping cloths completely submersed in sanitizer.

03/08/2022	In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses.	
------------	--	--

Observed wet wiping cloth stored on countertop. In addition, observed low level of sanitizing solution in sanitizing tray located underneath espresso coffee machine.

Correct as soon as possible by storing wet wiping cloths completely submerged in a sanitizing solution between uses. To ensure the above, sanitizing buckets should be filled at least halfway or greater with sanitizing solution, and one wet wiping cloth per sanitizing bucket is optimal to achieve best results and proper sanitization. In addition, wiping cloth shall be replaced with a clean wiping cloth once it has become soiled.

6-305.11	(A) Dressing rooms or dressing areas shall be designated if EMPLOYEES routinely	09/01/22
----------	---	----------

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

Prep Area

Core change their clothes in the establishment.
 (B) Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.

Item(s): Locker(s)/designated storage area(s) for employee belongings storage

Problem(s): Not used

Correction(s): A designated employee storage/locker area shall be provided and used.

03/08/2022 Designated area within the facility shall be dedicated for the storage of employee's personal belongings.

Observed personal belongings (bags and jackets) stored on countertop in preparation area.

Correct as soon as possible by moving employee's personal belongings (bags and jackets) and storing them in a designated area for those personal belongings.

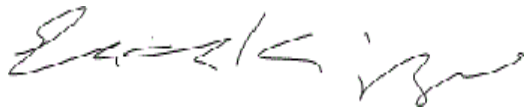
Closing Comments:

Please email copy of food manager certification.

All core violations must be addressed as soon as possible, which will be reinspected at the next routine inspection. In the meantime, please feel free to reach out with any concerns or questions.

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)



Nonda Mihas

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