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.

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JavaBlu at SPH
UM School of Public Health
1415 Washington Heights
Ann Arbor, MI 48109-2029

Person In Charge (PIC): Kelly Culross

<table>
<thead>
<tr>
<th>Inspection Type:</th>
<th>Manager Certified</th>
<th>License Posted</th>
<th>Antichoking Poster</th>
<th>CO2 Tanks Secured</th>
</tr>
</thead>
<tbody>
<tr>
<td>Routine Inspection</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
<td>N/A</td>
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</tbody>
</table>

<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>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

3-501.16 Repeat

**Priority**

Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained:

(A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)

(B) At 41°F or less (P)

| Item(s): | Cold food item(s) |
| Problem(s): | Stored above 41 degrees F |
| Correction(s): | Store below 41 degrees F |

7/24/2019

THE OPEN-AIR DISPLAY COOLER IS STRUGGLING TO HOLD PRODUCT AT 41 DEGREES F OR BELOW. THE COOLER ITSELF IS AT PROPER TEMPERATURE, BUT THE WARM AIR IN THE FACILITY IS CAUSING FOOD ITEMS TO EXCEED 41 DEGREES F. THE FOOD ITEMS THAT ARE SITTING DIRECTLY ON THE SHELVING UNITS ARE ALL 41 DEGREES F OR BELOW. STACKED FOOD ITEMS ARE EXCEEDING 41 DEGREES F. SANDWICHES, CHEESE STICKS, AND HUMMUS HAVE BEEN THROWN OUT. VIOLATION CORRECTED.

DURING THE INSPECTION, FACILITIES MAINTENANCE (FM) ARRIVED ON SITE, EVALUATED THE PROBLEM AND FOUND A CLOSED DAMPER THAT WAS CAUSING THE SPACE TO OVER HEAT. FM OPENED THE DAMPER, ALLOWING COOL AIR TO ENTER THE SPACE. THE TEMPERATURE OF THE ROOM DROPPED 10 DEGREES WITHIN 30 MINUTES. FM ALSO WORKED TO DETERMINE THE CAUSE OF THE CLOSED DAMPER, IN AN ATTEMPT TO PREVENT THIS PROBLEM FROM OCCURRING IN THE FUTURE. DDC WILL BE CALLED IN TO EVALUATE THE TEMPERATURE ELECTRONIC

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Entire establishment
CONTROLS FOR THE VAV BOX THAT CONTROLS THE DAMPER.

6-501.12 Repeat (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
(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
Problem(s): Not clean
Correction(s): Keep clean

7/24/2019 CLEAN THE FLOOR THROUGHOUT THE FACILITY. PAY ATTENTION TO THE AREAS ALONG WALLS AND UNDER EQUIPMENT.

Closing Comments:
THE NEW TWO DOOR COOLER FOR THE FACILITY IS SCHEDULED TO ARRIVE ON FRIDAY. UNTIL SUCH TIME CONTINUE TO STORE MINIMAL AMOUNTS OF PRODUCT IN THE OPEN-AIR COOLER. YOU MAY PLACE THE OTHER ITEMS IN THE REMAINING FUNCTIONING COOLERS THROUGHOUT THE FACILITY.

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.

Jennifer Nord