

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.

JavaBlu at SPH **SFE 5081 081855 01/23/2020 10:30:48 AM**
UM School of Public Health **Last Routine: 07/24/2019**
1415 Washington Heights
Ann Arbor, MI 48109-2029
Person In Charge (PIC): Storm Saddler **Establishment Phone:**

INSPECTION TYPE: Routine Inspection	Manager Certified License Posted Antichoking Poster CO2 Tanks Secured	Yes Yes Yes Yes
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by David Peters, a representative from University of Michigan, on 01/23/2020 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

2-103.11 The PERSON IN CHARGE shall ensure that employees, practices and policies are in 02/02/20
Priority Foundation compliance with the code. (Pf)

Item(s): Person-in-charge
Problem(s): Not ensuring compliance
Correction(s): Person-in-charge must ensure compliance with items listed above.

01/23/2020 THE MANAGER IN CHARGE WAS NOT AWARE OF HOW THE DISH MACHINE PROPERLY FUNCTIONS. IT IS CRITICAL TO FOOD SAFETY TO BE ABLE TO PROPERLY VERIFY THE MACHINE IS CLEANING AND SANITIZING. CREATE A SYSTEM TO MONITOR THE FUNCTION OF THE DISH MACHINE.

THE OPERATOR IS NOT MONITORING TEMPERATURES OF FOOD IN REFRIGERATORS OR DURING DELIVERY. CREATE A METHOD TO MONITOR THESE TEMPERATURES TO ENSURE FOOD SAFETY IS MAINTAINED FROM DELIVERY TO SERVICE.

01/23/2020

7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as 01/23/20
Priority Foundation cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)

Item(s): Working containers-toxics 01/23/2020
Problem(s): Not labeled as to content 01/23/2020
Correction(s): Label all containers as to content.

01/23/2020 A CONTAINER OF PANTASTIC WAS FOUND WITHOUT THE COMMON NAME ON IT. PLUS, THE PANTASTIC WAS PLACED IN A FOOD SQUEEZE BOTTLE. TO PREVENT POTENTIAL CONTAMINATION OF FOOD, BE SURE TO STORE CHEMICALS IN CONTAINERS THAT MAY NOT BE MISTAKEN FOR FOOD ITEMS. IN THIS CASE THE CONTAINER WAS PROPERLY LABELED UNTIL SUCH TIME THE BOTTLE CAN BE REPLACED. VIOLATION CORRECTED.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Closing Comments:

THE CORN AND BLACK BEAN SALSA USED FOR THE QUESADILLAS MUST BE COOKED TO 165 DEGREES F FOR FOOD SAFETY. WE COOKED THE PRODUCT AS IT WOULD BE SERVED TO THE PUBLIC AND FOUND THAT IT DOES REACH 165 DEGREES F. EVEN THOUGH THE PRODUCT DOES REACH THE PROPER TEMPERATURE, THIS OFFICE WILL WORK WITH RACHEL CHRISTENSEN TO DETERMINE IF THERE ARE OTHER PRODUCTS THAT MAY BE MORE APPROPRIATE FOR USE IN THIS DISH.

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)



David Peters

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