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.

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/12/2021 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

<table>
<thead>
<tr>
<th>Blue Cafe at East Quad</th>
<th>SFE 5081 075855</th>
<th>10/12/2021 12:45:00 PM</th>
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<tbody>
<tr>
<td>East Quad</td>
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<td>Last Routine: 03/18/2021</td>
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<tr>
<td>701 E. University</td>
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<td>Ann Arbor, MI 48109</td>
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<tr>
<td>Person In Charge (PIC): Aja Smith</td>
<td>Establishment Phone: 734-764-0136</td>
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<tr>
<th>Inspection Type:</th>
<th>Routine Inspection</th>
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<tr>
<th>Violation Type:</th>
<th>Core</th>
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<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Description</th>
<th>Remarks</th>
<th>Core</th>
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<tbody>
<tr>
<td>Item(s):</td>
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<tr>
<td>Problem(s):</td>
<td></td>
<td>Relocate.</td>
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<tr>
<td>Correction(s):</td>
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Entire establishment

3-304.12 Repeat During pauses in FOOD preparation or dispensing, UTENSILS shall be stored: 01/10/22

(A) In the FOOD with their handles above the top of the FOOD and the container;
(B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
(C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT
(D) In running water, such as dipper well.
(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or
(F) In a container of water maintained at a temperature of at least 135° F.

Item(s): Dispensing utensil(s)
Problem(s): Improperly stored
Correction(s): Relocate.

10/12/2021 During pauses in food preparation, utensils shall be stored on a clean surface to prevent contamination of utensils and associated food products.

Observed ice scoop stored on countertop, which allows for potential contamination of the utensil and associated food product.

Correct as soon as possible by relocating ice scoop to be stored on a clean surface to avoid contamination of utensil and associated food products.

VIOLATION CORRECTED AT TIME OF INSPECTION - Small pan was ran through the dish machine and used as a vessel to store ice scoop inside while not in use.

4-904.11 Core (A) SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented. 10/12/21
Entire establishment

(B) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by EMPLOYEES and by CONSUMERS if CONSUMER self-service is provided.

(C) Except as specified under ¶ (B) of this section, SINGLE-SERVICE ARTICLES that are intended for FOOD- or lip-contact shall be furnished for CONSUMER self-service with the original individual wrapper intact or from an APPROVED dispenser.

Item(s): Kitchenware and tableware single-service knives

Problem(s): Allows for contamination of food-contact/lip-contact surfaces During handling

Correction(s): Handle so as to prevent contamination.

10/12/2021 Single-service items shall be displayed so that potential contamination of food-contact surfaces is prevented when displayed/handled.

Bagel Preparation Area - Observed single-service knives are stored with knife portion facing up, which allows knives to be potentially contaminated when handled.

Correct as soon as possible by displaying single-service utensils with handles facing up so lip-contact surface is not potentially contaminated when displayed/handled.

VIOLATION CORRECTED AT TIME OF INSPECTION - PIC flipped knives to be stored with handles facing up to mitigate potential contamination of single-service when displayed/handled.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and David Peters (REHS).

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.