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 East Quad
East Quad
701 E. University
Ann Arbor, MI 48109

Person In Charge (PIC): David Adler
Establishment Phone: 734-764-0136

INSPECTION TYPE: Manager Certified License Posted Antichoking Poster CO2 Tanks Secured

Routine Inspection

VIOLATION

Repeat Violation Description/Remarks/Correction Schedule Correct By Corrected

Blue Cafe at East Quad
SFE 5081 075855 4/16/2019 2:20:33 PM Last Routine: 11/6/2018

Entire establishment

3-501.16 Repeat 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) 135ºF or above, except that roasts properly cooked and cooled may be held at a temperature of 130ºF; or (P)
(B) At 41ºF or less (P)

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

4/16/2019 THE BLUE TO GO SANDWICHES AND SALADS WERE FOUND AT 46-53 DEGREES F. THE UNIT ITSELF WAS 53 DEGREES F. THE ITEMS TIME AND TEMPERATURE CONTROL FOR SAFETY FOOD ITEMS WERE THROWN AWAY UPON REQUEST. THE UNIT WAS TAKEN OUT OF SERVICE WITH THE INTENT TO PUT IN A WORK ORDER. VIOLATION CORRECTED.

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)
(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.
(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

Item(s): Food-contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

4/16/2019 A CLEAN BLENDER CUP WAS FOUND WITH A BUILD UP OF FOOD MATTER ON IT. IT WAS CLEANED AND SANITIZED BY AN EMPLOYEE UPON REQUEST. VIOLATION CORRECTED.
**Entire establishment**

2-401.11 Core

(A) An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result.

(B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:

1. The EMPLOYEE’S hands;
2. The container; and
3. Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Item(s): Beverage container  
**Problem(s):** Not covered  
**Correction(s):** Keep covered.

4/16/2019 AN EMPLOYEE WAS OBSERVED DRINKING FROM AN OPEN. THIS IS PROHIBITED BECAUSE OF THE POTENTIAL TO HAVE BARE HAND CONTACT ON THE MOUTH CONTACT PORTION OF THE CUP, RESULTING IN HAND CONTAMINATION. THIS WAS EXPLAINED TO THE EMPLOYEE AND THE CUP WAS COVERED UPON REQUEST. VIOLATION CORRECTED.

3-304.12 Repeat Core

During pauses in FOOD preparation or dispensing, UTENSILS shall be stored:

(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.

4/16/2019 THE ACAI SCOOP WAS PLACED IN STANDING WATER INSTEAD OF IN THE RUNNING WATER DIPPER WELL. ALL IN USE UTENSILS MUST BE STORED IN THE DIPPER WELL OR IN THE PRODUCT IN THE COOLER. UPON REQUEST THE SCOOP WAS EXCHANGED FOR A FRESH SCOOP THAT WAS PLACED IN THE DIPPER WELL.

4-501.11 Repeat Core

EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

Item(s): equipment  
**Problem(s):** Broken  
**Correction(s):** Repair/replace.

4/16/2019 THE OPEN AIR COOLER HOLDING THE BLUE TO GO ITEMS WAS 53 DEGREES AT THE...
## Entire establishment

BEGINNING OF THE INSPECTION. ALL FOOD WAS REMOVED AND THROWN OUT. THE COOLER RETURNED TO 36 DEGREES BY THE END OF THE INSPECTION. THE COOLER IS NOT TO BE PLACED BACK INTO USE UNTIL IT HAS BEEN REPAIRED.

### 4-501.12 Repeat

Core

Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced.

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Cutting surface(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>With deep cuts/grooves</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Repair/replace to provide smooth cutting surface.</td>
</tr>
</tbody>
</table>

**4/16/2019**  
THE MAKE UNIT CUTTING BOARD IS WORN AND NEEDS TO BE RESURFACED OR REPLACED.

### 4-602.13 Repeat

Core

NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Nonfood contact surface(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>Soiled</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Keep clean</td>
</tr>
</tbody>
</table>

**4/16/2019**  
THE MAKE UNIT DOOR TRACK IS SOILED AND NEEDS TO BE CLEANED.

**4/16/2019**  
THE CUPBOARD DOORS ARE WORN AND SOILED.

## Closing Comments:

THE FLOOR SINK DOME IS MISSING. PROVIDE A NEW DOME TO PROTECT THE PLUMBING SYSTEM.

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/

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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.