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.

FOOD ESTABLISHMENT INSPECTION REPORT

Blue Cafe at East Quad
East Quad
701 E. University
Ann Arbor, MI 48109

Person In Charge (PIC): ALLAN SHELDON
Establishment Phone: 734-764-0136

INSPECTION TYPE: Follow Up Critical

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

**3-501.17**

*Walk in Cooler*

(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf)

(B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

**Item(s):** Commercially processed ready to eat potentially hazardous food(s)

**Problem(s):** Without date of consumption marking

**Correction(s):** Provide proper date marks as stated above.

3/18/2021 Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.

Observed no visible date marks on pieces of sliced cheesecake (that are held greater than 24 hours) in single-service containers in the walk-in cooler (located at the end of employee line) and in open air cooler in customer area.

Correct immediately by properly date marking foods that will be stored for longer than 24 hours with either preparation date, use by date, or range of dates that is not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

For example, if potentially hazardous foods were prepared on 3/18/2021, then use by date would be 3/24/2021.

Single-service containers of sliced cheesecake were date marked at time of routine inspection, however follow-up will be conducted to ensure compliance.

3/25/2021 VIOLATION CORRECTED - ALL PREPARED POTENTIALLY HAZARDOUS FOODS HELD GREATER THAN 24 HOURS, SPECIFICALLY SLICES OF CHEESECAKE AND BROWNIES, WERE PROPERLY DATE MARKED WITH CONSUMPTION/DISCARD DATE NO GREATER THAN 7 DAYS FROM PREPARATION DATE.
SFE  5081 075855  Blue Cafe at East Quad  3/25/2021  01:23 pm

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<th>Critical / Non-crit</th>
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<th>Violation Description/Remarks/Correction Schedule</th>
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**Closing Comments:**

PRIORITY FOUNDATION VIOLATION HAS BEEN ADDRESSED AND CORRECTED, HOWEVER REMAINING CORE VIOLATIONS MUST STILL BE Addressed AS SOON AS POSSIBLE, WHICH WILL BE REINSPECTED AT THE NEXT ROUTINE INSPECTION.

Person in charge (Name and Title)  

Inspected By (Name and Title)

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

Nonda Mihas