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.

**Blau Kitchen**
**Ross School of Business**
**701 Tappan St.**
**Ann Arbor, MI 48109-1234**
**Person In Charge (PIC): John Miller**

<table>
<thead>
<tr>
<th>Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
</table>

**INSPECTION TYPE:**
Routine Inspection

**Manager Certified**: Yes
**License Posted**: Yes
**Antichoking Poster**: No
**CO2 Tanks Secured**: N/A

This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 2/11/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Beverage Station

5-205.11 **Repeat** (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf)

(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

| Item(s): | Handwashing sink(s) |
| Problem(s): | Not accessible |
| Correction(s): Handwashing sinks are to be accessible for use at all times |

**2/11/2019**
THE HAND WASHING SINK WAS BLOCKED AT THE BEGINNING OF THE INSPECTION. HAND SINKS MUST BE ACCESSIBLE AT ALL TIMES. UPON REQUEST THE OPERATORS MADE THE SINK ACCESSIBLE. VIOLATION CORRECTED.

3-304.12 **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. |

**2/11/2019**
THE ICE SCOOP DOES NOT HAVE A CLEAN LOCATION FOR STORAGE AND WAS FOUND ON TOP OF THE ICE MACHINE. PROVIDE APPROPRIATE STORAGE FOR THE
## Beverage Station

**ICE SCOOP.**

<table>
<thead>
<tr>
<th>Violation Category</th>
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<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>6-301.20 Core</td>
<td></td>
<td>A HANDWASHING SINK or group of adjacent HANDWASHING SINKS that is provided with disposable towels shall be provided with a waste receptacle.</td>
<td>05/12/19</td>
<td></td>
</tr>
<tr>
<td>Item(s): Waste recepticle(s)</td>
<td>Problem(s): Not provided</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2/11/2019 PROVIDE GARBAGE CAN AT THE BEVERAGE STATION HAND SINK TO PROMOTE FREQUENT AND PROPER HAND WASHING.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| 6-501.12 Core Repeat | Core | (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. | 05/12/19   |          |
| Item(s): Physical facilities/structures | Problem(s): Not clean | Correction(s): Keep clean | | |
| 2/11/2019 THE FLOOR SINK IS SOILED AND NEEDS TO BE CLEANED. |

## Dishroom

**A PLUMBING SYSTEM shall be:**

- (A) Repaired according to LAW; (P) and
- (B) Maintained in good repair.

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>5-205.15 Priority</td>
<td></td>
<td>THE ATMOSPHERIC VACUUM BREAKER ON THE CHEMICAL FEED SYSTEM AT THE DISH MACHINE IS LEAKING INTERMITTENTLY. HAVE THE UNIT SERVICED SO TO PROTECT THE WATER SUPPLY. CONTACT THIS OFFICE ONCE THE VACUUM BREAKER HAS BEEN REPAIRED.</td>
<td>02/11/19</td>
<td></td>
</tr>
<tr>
<td>Item(s): Plumbing system</td>
<td>Problem(s): Not maintained</td>
<td>Correction(s): Maintain in good repair</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2/11/2019</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| 4-501.14 Core | A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards shall be cleaned as required. | 05/12/19   |          |
| Item(s): Warewashing equipment | Problem(s): Not cleaned | Correction(s): Clean as required above. | | |
| 2/11/2019 THE WAREWASH SINKS WERE SOILED AT THE BEGINNING OF THE INSPECTION. CLEAN THESE SINKS BEFORE AND AFTER EACH USE TO PREVENT A BUILD UP OF |
Dishroom

GRIME.

Kitchen

3-501.18  Repeat  
Priority  

A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:

(1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)
(2) Is in a container or PACKAGE that does not bear a date or day; (P) or
(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)

Item(s): Ready to eat, potentially hazardous food(s)  
Problem(s): Beyond consume by date  
Correction(s): Discard.

2/11/2019  A CONTAINER OF BALSAMIC GLAZE CONTAINING BEEF SAUCE WAS FOUND BEYOND THE USE BY DATE OF 1/25. BE SURE TO CHECK THE COOLERS DAILY TO FIND AND REMOVE OUTDATED PRODUCT. THIS ITEM WAS THROWN OUT UPON REQUEST. VIOLATION CORRECTED.

4-601.11  Repeat  
Priority Foundation

(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): With accumulation of debris  
Correction(s): Keep clean.


4-601.11  Repeat  
Priority Foundation

(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): With accumulation of debris  
Correction(s): Keep clean.

2/11/2019  A SOILED CARAFE WAS FOUND IN THE BEVERAGE AREA. THE AREA HAD NOT BEEN IN USE ALL DAY. ONCE USE OF A FOOD ITEM CONTACT IS COMPLETE, SEND THE ITEM TO THE DISH ROOM FOR PROPER CLEANING. IN THIS SITUATION THE ITEM
WAS SENT TO THE DISH ROOM FOR PROPER CLEANING. VIOLATION CORRECTED.

4-602.13 Repeat NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

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

2/11/2019 THE FAN IN THE WALK IN COOLER IS SOILED AND NEEDS TO BE CLEANED.

Closing Comments:
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.