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 South Quad
South Quad
600 E. Madison
Ann Arbor, MI 48109-1316
Person In Charge (PIC): Emily Chaparro

INSPECTION TYPE:
Follow Up Critical

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

UnCorrected

6-501.12 (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.

Item(s): Physical facilities/structures floors
Location: floor
Problem(s): With accumulation of debris
Correction(s): Keep clean.

10/24/2019 REMOVE DROPPED ITEMS, SWEET UP FOOD DEBRIS AND CLEAN THE FLOOR AREAS UNDER THE COUNTERS AND EQUIPMENT.

Corrected

4-703.11 After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED by an approved process.

Item(s): Chlorine solution

10/24/2019 THE BLEACH AND WATER CONCENTRATION IN THE BLUE SANI PAILS WAS WELL ABOVE 100 PPM AS REQUIRED. THE PERSON WORKING THE CAFE STATED THEY MAY HAVE ADDED TOO MUCH BLEACH TO THE PAILS WHEN MIXING THE SOLUTIONS. THE CAFE WORKER WAS TOLD TO DILUTE THE BLEACH WATER SOLUTIONS BY DUMPING SOME OF THE SOLUTION OUT OF THE PAILS AND ADDING FRESH WATER, THEN VERIFYING THE REQUIRED CONCENTRATION OF 50-100 PPM USING THE CHLORINE TEST STRIPS.

12/02/2019

3-501.17 (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. (PI)
(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)  
**Location:** reach-in cooler  
**Problem(s):** Without date of consumption marking  
**Correction(s):** Provide proper date marks as stated above.

**10/24/2019**  
DATE MARKING OF THE ACTUAL LONG NARROW PANS OF YOGURT FOR SMOOTHIE MAKING IS NEEDED TO ENSURE DATES ARE ACCURATE FOR WHEN THE YOGURT NEEDS TO BE DISPOSED OF. DATE MARKING JUST THE PLASTIC WRAP USED TO COVER THE PANS DOES NOT ENSURE THE PANS OF FOOD RETAIN THEIR ORIGINAL DATE MARKS WHEN RE-COVERED AND RE-LABELED AT CLOSE.

**10/24/2019**  
EXPIRATION DATE MARKING IS NEEDED FOR THE INDIVIDUAL PORTION CUPS OF SALSA, SOUR CREAM, AND GUACAMOLE. MARK THE EXPIRATION DATE WITH A PERMANENT MARKER ON THE BOTTOM OF THE CUPS WHEN THEY ARE FILLED AND A LID PUT ON.

**12/02/2019**  
APPROPRIATE 7-DAY MAXIMUM DATE MARKS ARE BEING ADDED TO TCS READY-TO-EAT FOODS THAT LAST FOR MORE THAN 24 HOURS.

**4-501.116**  
Concentration of the SANITIZING solution shall be accurately determined by using a test kit or other device. (Pf)

**Item(s):** Sanitizer test kit  
**Problem(s):** Not used  
**Correction(s):** Use test kit to verify sanitizer concentration.

**10/24/2019**  
BECAUSE THE BLEACH WATER SOLUTION IS HAND MIXED, STAFF THAT MAKE UP THE BLUE BEACH WATER SANI PAILS MUST VERIFY THE CORRECT CONCENTRATION OF 50-100 PPM EACH TIME A PAIL IS MIXED USING THE CHLORINE TEST STRIPS.

**12/02/2019**  
The CHLORINE TEST STRIPS ARE BEING USED TO VERIFY THE BLEACH WATER SANITIZER IN THE REQUIRED RANGE OF 50-100 PPM.

**4-501.17**  
Warewashing water shall contain cleaning solution(s) and must be used according to manufacturer's label instructions. (Pf)

**Item(s):** Cleaning agents for warewashing detergent  
**Location:** green detergent pail  

**10/24/2019**  
WHEN ASKED, THE PERSON WORKING AT THE TIME OF THE INSPECTION STATED THEY "CLEAN" SURFACES PERIODICALLY WITH THE BLEACH WATER SOLUTION IN THE BLUE PAILS. THE BLEACH WATER SOLUTION IS FOR SANITIZING SURFACES AFTER CLEANING, IT IS NOT INTENDED TO BE A CLEANER. SURFACES MUST BE CLEANED PRIOR TO BEING SANITIZED. A GREEN DETERGENT PAIL WITH A DETERGENT SOLUTION SHOULD BE SET UP AND IN-USE DURING ALL HOURS OF OPERATION FOR CLEANING SURFACES PRIOR TO BEING SANITIZED WITH THE BLEACH WATER SOLUTION.

**12/02/2019**  
A GREEN DETERGENT PAIL WITH ORANGE FORCE CLEANER IS SET UP AND AVAILABLE FOR USE DURING ALL HOURS OF OPERATION. CORRECTED.
### 3-304.14 Blue Cafe

- **Item(s):** Wiping cloth(s) wet
- **Problem(s):** Stored on Counter

**Problem Description:**

OBSERVED A SOILED WET WIPIング CLOTH STORED ON THE COUNTER AT THE EDGE OF THE SINK WHERE COFFEE DRINKS ARE MADE. WET AND SOILED CLOTHS SHOULD BE MOVED TO A SOILED LINEN STORAGE CONTAINER AND NOT LEFT LYING ON SURFACES. THE CLOTH WAS PUT ON THE FLOOR FOR TRANSFER TO A SOILED LINEN BAG OR CONTAINER LATER AS ONLY ONE PERSON WAS WORKING AT THE CAFE AND COULDN'T LEAVE TO REMOVE AND SOILED LINENS FROM THE ESTABLISHMENT. CORRECTED.

**Correct By:** 10/24/2019

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### 4-601.11 Blue Cafe

- **Item(s):** Non-food contact surface(s) outsides of equipment oven
- **Problem(s):** Soiled
- **Correction(s):** Keep clean.

**Problem Description:**

CLEAN THE EXTERIOR SURFACES OF THE SOTA TURBO CHEF OVENS TO REMOVE FOOD DEBRIS AND OTHER SOILS.

**Correct By:** 12/02/2019

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### 4-602.13 Blue Cafe

- **Item(s):** Nonfood contact surface(s)
- **Location:** sink(s)
- **Problem(s):** Soiled
- **Correction(s):** Keep clean.

**Problem Description:**

CLEAN THE TWO DUMP/RINSE SINKS TO REMOVE BEVERAGE STAINS AND OTHER RESIDUES. CLEAN ROUTINELY.

**Correct By:** 12/02/2019
KEEP CLEAN.

4-803.11  
Soiled LINENS shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of FOOD, clean EQUIPMENT, clean UTENSILS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.

Item(s): Soiled linen(s)  
Problem(s): Stored improperly

10/24/2019 A SUITABLE STORAGE BAG OR CONTAINER IS NEEDED FOR SOILED LINENS. PROVIDE.
12/02/2019 A MARKED USED 5-GAL PICKLE BUCKET HAS BEEN DESIGNATED FOR SOILED LINEN STORAGE.

4-903.11  
Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.

Item(s): Clean equipment/utensil(s)  
Location: ice tote  
Problem(s): Stored on floor or less than 6 inches above floor  
Correction(s): Store at least 6 inches above the floor.

10/24/2019 OBSERVED A WHITE BULK ICE TOTE SITTING ON THE FLOOR BETWEEN USES. THERE IS ANOTHER CLEAR BLUE PLASTIC ICE TOTE ON THE UNDERCOUNTER STORAGE SHELF. KEEP THE ICE TOTE(S) OFF THE FLOOR BETWEEN USES. ELIMINATE DUPLICATE EQUIPMENT IF IT IS NOT NEEDED AND/OR TAKES UP AVAILABLE STORAGE SPACE.
12/02/2019 THE ICE TOTE(S) ARE BEING KEPT OFF THE FLOOR ON THE UNDERCOUNTER SHELF.

Closing Comments:
1. HAVE THE KCL'S CLEAN THE UNDERCOUNTER FLOOR SINKS TO REMOVE STAINS, SOILS, AND OTHER RESIDUES.
2. ADD A OPENING TEMPERATURE CHECK COLUMN TO THE RECENTLY INTRODUCED HACCP FOOD SAFETY LOG.

Person in charge (Name and Title)  
David Peters

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