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**

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 South Quad
South Quad
600 E. Madison
Ann Arbor, MI 48109-1316
Person In Charge (PIC): Valerie Sales / David Root
Establishment Phone: (734) 764-0169

INSPECTION TYPE: Manager Certified
Routine Inspection
License Posted Yes
Antichoking Poster N/A
CO2 Tanks Secured N/A

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Entire establishment</strong></td>
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<tr>
<td>6-501.12 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.</td>
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<tr>
<td>Item(s): Physical facilities/structures floors</td>
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<tr>
<td>Location: floor</td>
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<tr>
<td>Problem(s): With accumulation of debris</td>
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<tr>
<td>Correction(s): Keep clean.</td>
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<tr>
<td>04/16/2019 OBSERVED DROPPED ITEMS, FOOD DEBRIS, AND DUST ON THE FLOOR AREAS UNDER THE COUNTERS, COOLERS, STORAGE SHELVES, AND OTHER EQUIPMENT. PICK UP DROPPED ITEMS. SWEEP AND MOP THESE FLOOR AREAS.</td>
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| **Front Counter** |
| 3-501.17 Priority Foundation (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) |

This Facility was inspected by David Peters, a representative from University of Michigan, on 04/16/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Page 1 of 3
Front Counter

**Location:** reach-in cooler

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

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

04/16/2019

FOUND AN OPENED BAG OF PRE-COOKED CHICKEN PIECES WITHOUT DATE MARKS. THE PIC PROPERLY LABELED THE BAG OF CHICKEN PIECES (4/16-4/22) AT THE TIME OF THE INSPECTION. CORRECTED.

4-601.11 Core

**Item(s):** Non-food contact surface(s)

**Problem(s):** Soiled

**Correction(s):** Keep clean.

04/16/2019

THE OUTER CLEAR PLASTIC HOUSINGS THAT ENCLOSE THE BLENDER PITCHERS OF THE WARING XTREME BLENDERS NEED BETTER CLEANING TO REMOVE FOOD SOILS AND OTHER RESIDUES. CLEAN.

4-903.11 Core

**Item(s):** Clean equipment/utensil(s)

**Problem(s):** Exposed to dust, splash, or other contamitnates Not covered

**Correction(s):** Store in protected manner.

04/16/2019

OBSERVED AN UNUSED LARGE WHITE PLASTIC BEVERAGE DISPENSER WITH NOZZLE FOR COLD BREW COFFEE SITTING UPRIGHT UNCOVERED WITH FOOD DEBRIS IN THE BOTTOM OF THE CONTAINER. WHEN ASKED IF THERE WAS LID FOR THE DISPENSER, THE STUDENT PIC FOUND A PLASTIC LID FOR THE DISPENSER UNDERNEATH THE FRONT SERVICE COUNTER. WHEN ASKED HOW THE DISPENSER IS CLEANED BEFORE USE, THE STUDENT PIC STATED THEY WOULD "RINSE IT OUT", WHICH IS UNACCEPTABLE AS THE DISPENSER NEEDS TO BE WASHED, RINSED, AND SANITIZED BEFORE AND AFTER EACH USE. THE STUDENT PIC THEN STATED THE DISPENSER IS WASHED IN THE UNDERCOUNTER DISHWASHER, BUT IT'S TOO TALL TO FIT INSIDE THE MACHINE FULLY UPSIDE DOWN TO ENSURE ALL FOOD CONTACT SURFACES ARE CONTACTED. THE STUDENT PIC THEN STATED THEY WOULD JUST PUT IT THROUGH THE LARGE DISH MACHINE IN THE MAIN DISH ROOM, BUT AGAIN THE DISPENSER WAS TOO TALL TO FIT THROUGH THE DISH MACHINE FULLY UPSIDE DOWN ON THE DISH CONVEYOR. A WORKER IN THE DISH ROOM STATED THE DISPENSER NEEDED TO GO THROUGH THE POTS AND PANS WASHER OR 3-COMPARTMENT SINK IN THE BASEMENT KITCHEN. THE DISPENSER AND MATCHING LID WERE TAKEN TO THE BASEMENT KITCHEN AND RUN THROUGH THE POTS AND PANS WASHER BEFORE BEING RETURNED TO THE BLUE CAFE TO AIR DRY UPSIDE DOWN ON A WIRE STORAGE SHELF. THE STUDENT PIC WAS TOLD TO SNAP THE LID ONTO THE COLD BREW DISPENSER AFTER BOTH PARTS WERE DRY, BEFORE BEING STORED UNTIL ITS NEXT USE IN ORDER TO PROTECT THE FOODS
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<td>Front Counter</td>
<td></td>
<td>CONTACT SURFACES FROM CONTAMINATION. CORRECTED.</td>
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**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)  
[Signature]

Inspected By (Name and Title)  
[Signature]  
David Peters

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