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.

JavaBlu Cafe at SAB
515 Jefferson St.
Ann Arbor, 48109

Person In Charge (PIC): Diamond Berry
Establishment Phone:

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 06/28/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

3-501.16 Priority
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.

06/28/2019 THE VEGAN WRAP SANDWICH WAS FOUND AT 46 DEGREES F IN THE OPEN AIR COOLER. THE SALAD DRESSING, WHICH DOES NOT REQUIRE TEMPERATURE CONTROL FOR SAFETY, WAS ALSO AT 46 DEGREES F. THERE WAS ONLY ONE SANDWICH AND IT WAS THROWN AWAY UPON REQUEST. VIOLATION CORRECTED.

MOVE ALL TIME AND TEMPERATURE CONTROL FOR SAFETY (TCS) FOOD ITEMS INTO THE TOP OF THE DISPLAY COOLER. THE TOP IS FULLY ENCLOSED AND IS HOLDING FOOD PRODUCTS AT 41 DEGREES F AND BELOW. PLACE NON TCS FOOD ITEMS IN THE OPEN AIR PORTION OF THE COOLER. THE ROOM IS TOO WARM TO MAINTAIN FOOD AT THE PROPER TEMPERATURE FOR SAFETY.

4-302.14 Priority Foundation
A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)

Item(s): Sanitizer test kit
Problem(s): Not provided

06/28/2019 PROVIDE CHEMICAL TEST STRIPS FOR THE PURELL SANITIZER.

4-502.11

06/28/2019
### Entire establishment

(A) **UTENSILS** shall be maintained in a state of repair or condition that complies with the requirements specified under Parts 4-1 and 4-2 or shall be discarded.

(B) **FOOD TEMPERATURE MEASURING DEVICES** shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy. (Pf)

(C) Ambient air temperature, water pressure, and water **TEMPERATURE MEASURING DEVICES** shall be maintained in good repair and be accurate within the intended range of use.

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Food thermometer(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>Not calibrated</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Calibrate in accordance with manufacturer specifications.</td>
</tr>
<tr>
<td>Correct By:</td>
<td>06/28/2019</td>
</tr>
</tbody>
</table>

**06/28/2019**

ONE OF THE TWO METAL STEM THERMOMETERS WAS FOUND TO BE OUT OF CALIBRATION. THERE IS NO ICE ON SITE TO CALIBRATE THE THERMOMETER. AS THERMOMETERS CANNOT BE CALIBRATED YOU SHOULD REPLACE THEM WITH MORE RELIABLE DIGITAL VERSIONS. YOU SHOULD ALSO FIND A SOURCE OF ICE WITHIN THE BUILDING (ICE DISPENSING REFRIGERATOR) THAT STAFF CAN PULL FROM TO CHECK THE THERMOMETERS ON A WEEKLY BASIS. AS THE THERMOMETER WAS THROWN AWAY. VIOLATION CORRECTED.

### 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.

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Physical facilities/structures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>Not clean</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Keep clean</td>
</tr>
<tr>
<td>Correct By:</td>
<td>09/26/19</td>
</tr>
</tbody>
</table>

**06/28/2019**

CLEAN THE FLOORS UNDER THE EQUIPMENT.

### 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/](http://ehs.umich.edu/campus-life-safety/food-safety/inspections/)

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**Person in charge (Name and Title):**

**Inspected By (Name and Title):**

Jennifer Nord

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