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 Market at the Michigan Union
Michigan Union
530 S. State St.
Ann Arbor, MI 48109

Person In Charge (PIC): Ann Heiden

Establishment Phone: 734-615-9191

ANN ARBOR, MI 48109-1010
(734)647-1142

UnCorrected

4-301.12
PRIORITY FOUNDATION

(A) Except as specified in ¶ (C) of this section, a sink with at least 3 compartments shall be provided for manually washing, rinsing, and SANITIZING EQUIPMENT and UTENSILS. (Pf)

(B) Sink compartments shall be large enough to accommodate immersion of the largest EQUIPMENT and UTENSILS. If EQUIPMENT or UTENSILS are too large for the WAREWASHING sink, a WAREWASHING machine or alternative EQUIPMENT as specified in ¶ (C) of this section shall be used. (Pf)

(C) Before a 2-compartment sink is used the PERMIT HOLDER shall have its use APPROVED.

(D) A 2-compartment sink may not be used for WAREWASHING operations where cleaning and SANITIZING solutions are used for a continuous or intermittent flow of KITCHENWARE or TABLEWARE in an ongoing WAREWASHING process.

Item(s): Three compartment sink
Problem(s): Not provided
Correction(s): Provide.

02/04/2020 IN ORDER TO PROVIDE FACILITIES FOR THE MANUAL CLEANING, RINSING, AND SANITIZING OF THE TRACTOR ICEE/GRANITA MACHINE AND ANY OTHER SIMILAR FOOD CONTACT SURFACES A 3-COMPARTMENT SINK WAS TO BE UTILIZED AT EITHER THE NEW MI BURGER RESTAURANT OR THE UPSTAIRS CATERING KITCHEN. HOWEVER, AS OF THE DATE OF TODAY’S ROUTINE INSPECTION, NEITHER OF THE ABOVE FACILITIES HAVE FUNCTIONAL 3-COMPARTMENT SINKS FOR THE CLEANING, RINSING, AND SANITIZING OF FOOD SERVICE EQUIPMENT. THEREFORE, THE TRACTOR MACHINE WILL BE SHUT DOWN AND NOT USED AS OF IT’S NEXT SCHEDULED DATE FOR CLEANING THIS SATURDAY, FEB. 8, 2020 AND WILL NOT PUT BACK INTO USE UNTIL A FULLY FUNCTIONAL 3-COMPARTMENT IS AVAILABLE IN AN MDINING OPERATION IN THE UNION.

4-603.14
COR

(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices.

(B) The washing procedures selected shall be based on the type and purpose of the EQUIPMENT or UTENSIL, and on the type of soil to be removed.

05/04/20
| Item(s): | Washing agent(s) detergents with wetting agents and emulsifiers |
| Problem(s): | Not utilized |
| Correction(s): | Utilize cleaning agents as specified above. |

**02/04/2020**

THIS OPERATION, GIVEN IT'S A CONVENIENCE STORE, NEEDS A READY-TO-USE GENERAL PURPOSE CLEANING PRODUCT FOR CLEANING FOOD AND NON-FOOD CONTACT SURFACES WHenever NECESSARY. THERE IS A GREEN DETERGENT PAIL AND A PLASTIC TUB WITH SOME UNDILUTED GENERAL PURPOSE DETERGENT IN IT, BUT IT WAS NOT MIXED, SETUP, AND IN USE AT THE TIME OF THE INSPECTION. THE RTU PURELL ALCOHOL-BASED FOOD CONTACT HARD SURFACE SANITIZER SHOULD NOT BE MISTAKEN AND/OR USED AS A CLEANING PRODUCT. SOILED SURFACES NEED TO BE CLEANED TO REMOVE FOOD SOILS OR OTHERWISE, FIRST, THEN THE PURELL SANITIZER PRODUCT APPLIED TO SANITIZE SURFACES WHERE AND WHEN NECESSARY.

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**6-201.11**

Except otherwise approved, and except for antislip floor coverings or applications may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

| Item(s): | wall(s) wall covering(s) |
| Problem(s): | Not constructed, designed, installed to be Smooth |
| Correction(s): | Repair/replace to be smooth and easily cleanable. |

**02/04/2020**

THE BACK WALL IN THE BACK STOREROOM HAS PEELING PAINT AND OTHER SUPERFICIAL WEAR AND TEAR DAMAGE. PREP AND REPAINT THIS WALL SO THAT IT IS SMOOTH AND CLEANABLE.

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**2-301.14**

FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES (P) and:

(A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (P)
(B) After using the toilet room; (P)
(C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2-403.11(B); (P).
(D) Except as specified in ¶ 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (P)
(E) After handling soiled EQUIPMENT or UTENSILS; (P)
(F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (P)
(G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; (P)
(H) Before donning gloves for working with FOOD; (P) and
(I) After engaging in other activities that contaminate the hands. (P)

| Item(s): | Employee(s) |
| Problem(s): | Did not wash hands After other activities |
| Correction(s): | Hands shall be washed with hot water and soap for at least 20 seconds after contamination. |

**02/04/2020**

OBSERVED THE WORKER RUNNING THE CASH REGISTER HANDLING THE INTERNAL
PARTS OF A COFFEE AIRPOT PRIOR TO PLACING AT THE COFFEE BREWER FOR REFILLING WITHOUT FIRST WASHING THEIR HANDS AND PUTTING ON DISPOSABLE FOOD GLOVES. THEIR HANDS SHOULD BE ASSUMED TO BE CONTAMINATED FROM HANDLING MONEY, CREDIT CARDS, ETC. AT THE POS UNIT. THE EMPLOYEE WAS INTERRUPTED AT WHAT THEY WERE DOING, INSTRUCTED TO WASH THEIR HANDS AND PUT ON GLOVES BEFORE CONTINUING TO HANDLE/ASSEMBLE THE INTERNAL PARTS OF THE AIRPOT. CORRECTED.

3-501.16 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) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)  
(B) At 41°F or less (P)

Item(s): Cold food item(s)  
Problem(s): Stored above 41 degrees F  
Correction(s): Store below 41 degrees F.

02/04/2020  
INDIVIDUAL CREAM CHEESE PACKETS, COMMERCIAL PACKAGED READY-TO-EAT FOODS (LUNCHEABLES, ETC), AND A VARIETY OF INDIVIDUAL AND BULK DAIRY MILK AND CHOCOLATE MILK CONTAINERS WERE FOUND AT 46-47 DEGREES IN THE WALK-IN GLASS DOORS DISPLAY COOLER. THE DOOR TO THE COOLER WAS FOUND OPEN/AJAR AT THE TIME OF THE INSPECTION FOR AN UNDETERMINED PERIOD OF TIME. UPON CLOSING THE DOOR AND ENSURING IT WAS PROPERLY LATCHED, THE BUILT-IN AIR THERMOMETER GRADUALLY RECEDED FROM THE 50+ DEGREE RANGE TO APPROX. 40 DEGREES. HOWEVER, AFTER RETURNING TO CHECK THE BUILT-IN AIR THERMOMETER AT THE END OF THE INSPECTION, THE THERMOMETER WAS INDICATING AN AIR TEMPERATURE OF BETWEEN 40-50 DEGREES. THE PIC WAS INSTRUCTED TO DISPOSE OF ALL THE TCS READY-TO-EAT FOODS HELD OR ON DISPLAY FOR SALE. DO NOT STORE ANY TCS FOODS IN THIS COOLER UNTIL IT IS SERVICED/REPAIRED TO ENSURE IF CAN HOLD FOODS AT 41 DEGREES OR LESS. CORRECTED.

2-103.11 The PERSON IN CHARGE shall ensure that employees, practices and policies are in compliance with the code. (Pf)

Item(s): Person-in-charge  
Problem(s): Not ensuring compliance  
Correction(s): Person-in-charge must ensure compliance with items listed above.

02/04/2020  
THE MANAGER NEEDS TO ENSURE THEY APPLY ACTIVE MANAGERIAL CONTROL OVER ALL FOOD SAFETY RISK FACTORS APPLICABLE TO THE FOODS AND BEVERAGES OFFERED FOR SALE AND THE STAFF EXPECTED TO PERFORM FOOD SAFETY PROCEDURES IN DIRECT RELATION TO THESE RISK FACTORS. THIS INCLUDES, BUT IS NOT LIMITED TO, HAND WASHING PROCEDURES, GLOVE USE, CLEANING AND SANITIZING OF FOOD CONTACT SURFACES, TEMPERATURE MONITORING OF EQUIPMENT AND FOOD STUFFS, AND RECEIVING PROCEDURES TO ENSURE THE SAFETY OF DELIVERED FOODS.

02/11/2020  
THE MANAGER HAS CONDUCTED A STAFF TRAINING SESSION AND CREATED A FOOD SAFETY WALK FORM THAT IS REVIEWED WITH ALL STAFF THAT TRACKS KEY FOOD SAFETY RISK FACTORS. THE WALK FORM IS A CHECKLIST STAFF ARE REQUIRED TO COMPLETE AND INITIAL DURING REGULAR INTERVALS THROUGHOUT ALL HOURS OF OPERATION. THE FORM IS REVIEWED BY THE MANAGER TO ENSURE IS BEING COMPLETED BY ALL STAFF AND CORRECTIVE ACTIONS ARE TAKEN AND
SFE  5081 247166   Blue Market at the Michigan Union   02/11/2020  12:00 pm

Critical / Non-crit Repeat Violation Description/Remarks/Correction Schedule Correct By Corrected

DOCUMENTED IF A FOOD SAFETY RISK FACTOR(S) IS FOUND OUT OF COMPLIANCE. CORRECTED.

4-302.12 Prio
PRIORITY FOUI

(A) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Chapter 3. (Pf)

(B) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets. (Pf)

Item(s): Food thermometer(s) probe
Problem(s): Not available
Correction(s): Make available at all times.

02/04/2020 A TIP-SENSITIVE DIGITAL FOOD THERMOMETER IS REQUIRED TO BE READILY AVAILABLE AND USED TO CHECK/VERIFY THE REQUIRED TEMPERATURES OF ALL HOT AND COLD TCS FOODS SOLD AND/OR RECEIVED AT THE STORE.

02/04/2020 MAKE SURE ALCOHOL-BASED THERMOMETER PROBE WIPES ARE AVAILABLE AT ALL TIMES TO WIPE OFF AND SANITIZE THE FOOD THERMOMETER BEFORE AND AFTER EACH USE.

02/11/2020 BOTH A TIP-SENSITIVE DIGITAL FOOD THERMOMETER(S) AND ALCOHOL PROBE WIPES ARE READILY AVAILABLE FOR VERIFYING CORRECT FOOD TEMPERATURES FOR ANY TCS FOODS. CORRECTED.

4-302.14 Prio
PRIORITY FOUI

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
Correction(s): Provide.

02/04/2020 TEST STRIPS FOR THE RTU PURELL ALCOHOL-BASED FOOD CONTACT SURFACE SANITIZER ARE NOT AVAILABLE. PURCHASE A LARGE ENOUGH SUPPLY TO ENSURE THE TEST STRIPS ARE READILY AVAILABLE AND USED TO CHECK THE REQUIRED CONCENTRATION OF THE PURELL SANITIZER.

02/11/2020 TEST STRIPS ARE NOW READILY AVAILABLE FOR USE TO VERIFY THE PROPER CONCENTRATION OF THE PURELL SANITIZER.

4-501.11 Cor
CORF

EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

Item(s): equipment
Problem(s): Do not meet requirements of rule
Correction(s): Repair/replace to meet requirements of rule.

02/04/2020 THE DOOR TO THE COOLER WAS FOUND OPEN/AJAR AT THE TIME OF THE INSPECTION FOR AN UNDETERMINED PERIOD OF TIME. UPON CLOSING THE DOOR AND ENSURING IT WAS PROPERLY LATCHED, THE BUILT-IN AIR THERMOMETER GRADUALLY RECEDED FROM THE 50+ DEGREE RANGE TO APPROX. 40 DEGREES. HOWEVER, AFTER RETURNING TO CHECK THE BUILT-IN AIR THERMOMETER AT THE END OF THE INSPECTION, THE THERMOMETER WAS INDICATING AN AIR TEMPERATURE OF BETWEEN 40-50 DEGREES. DO NOT STORE ANY TCS FOODS IN THIS COOLER UNTIL IT IS SERVICED/REPAIRED TO ENSURE IF CAN HOLD FOODS AT
41 DEGREES OR LESS.

02/11/2020 A SIGN STATING THE DOOR MUST BE SECURELY LATCHED AFTER WORKING IN OR STOCKING THE WALK-IN COOLER AND THE COOLER'S COOLING SYSTEM HAS BEEN ADJUSTED TO ENSURE THE AMBIENT AIR TEMPERATURE IS COLD ENOUGH TO MAINTAIN READY-TO-EAT FOODS AND BEVERAGES KEPT IN THIS COOLER AT 41 DEGREES OR LESS. CORRECTED.

Closing Comments:

Person in charge (Name and Title)  Inspected By (Name and Title)

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