

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 Pierpont Commons
Pierpont Commons
2101 Bonisteel Blvd.
Ann Arbor, MI 48109
Person In Charge (PIC): Jared Soffer

SFE 5081 050976 06/06/2022 03:08 pm

Establishment Phone: (734) 647-7551

INSPECTION TYPE:

Follow Up Critical

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

4-602.13 Self-Service Are.		NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	11/01/22	
		<p>Item(s): Nonfood contact surface(s)</p> <p>Problem(s): Soiled</p> <p>Correction(s): Keep clean.</p>		

05/23/2022 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

1) Interior cavity of microwave is soiled with encrusted food debris, specifically on the ceiling

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

Corrected

4-302.14 Ware Wash Area		A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)	06/22/22	06/06/22
		<p>Item(s): Sanitizer test kit</p> <p>Problem(s): Not provided</p>		06/06/2022 06/06/2022

05/23/2022 Sanitizing test strips shall be provided.

Observed facility does not have Ecolab SMARTPOWER test strips.

Correct immediately by providing Ecolab SMARTPOWER test strips to ensure proper concentration when using sanitizer product at 3-compartment sink and in red pails to sanitize food-contact surfaces of equipment and nonfood-contact surfaces of equipment.

Use test strips regularly to ensure proper concentrations are achieved, and keep test strips in an area that safeguards them from water damage.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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06/06/2022 CORRECTED - Photo of SMARTPOWER test strips were emailed (see attached photo).

Closing Comments:

Priority foundation violation has been corrected. Remaining core violation shall be addressed as soon as possible, which will be reinspected at the next routine inspection.

No signature obtained as violation was corrected via emailed photograph.

Person in charge (Name and Title)

Inspected By (Name and Title)





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

Nonda Mihos

CENTRE D'ANALYSE D'ASSAINISSANT

SANITIZER
TEST
STATION

Surface Cleaner Sanitizer Test Strip

onces / gallon	
0.27	0.55
millilitres / litre	
2.11	4.30
	
272	700
704	1875

- Procedimiento**
1. Sumerja la tira en la muestra por no más de 5 segundos. (La tira puede ser sacudida para remover el exceso de muestra).
 2. Evalúe el color de la tira 10 segundos después (y no más de 30 segundos) de ser retirada de la muestra.
 3. Haga coincidir el centro de la almohadilla reactiva de la tira con la tabla de colores para determinar la concentración de la solución.

ECOLAB

PROPERTY OF
SCO DETROIT
30000 Bean Road • Canton, MI 48188-2797
313 568 2436
9254