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 timeframe 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 To Go Production
South Quad
600 E. Madison
Ann Arbor, MI 48109-1372
Person In Charge (PIC): Russell Palmer

Establishment Phone: Manager Certified
License Posted
Antichoking Poster
CO2 Tanks Secured

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
</tr>
</thead>
<tbody>
<tr>
<td>FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.</td>
<td>Location: Salad Walk-in Cooler</td>
<td>04/01/22</td>
</tr>
<tr>
<td>Foods shall be protected from potential sources of contamination.</td>
<td>Salad walk-in cooler - Observed surface mold on outer portion of cardboard container for plastic film wrap. Correct as soon as possible by discarding both cardboard container and plastic film wrap to mitigate potential source of contamination.</td>
<td>10/06/2021</td>
</tr>
<tr>
<td>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</td>
<td>Item(s): Nonfood contact surface(s) Location: Sorting Walk-in Cooler Problem(s): With accumulation of debris Correction(s): Keep clean.</td>
<td>04/01/22</td>
</tr>
<tr>
<td>Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis (at a minimum, every 24 hours) to prevent harborage conditions, and accumulation of food, debris, and other contaminants. Observed the following nonfood-contact surfaces throughout establishment in need of cleaning: 1) Fan guard (located inside sorting walk-in cooler) is soiled with debris accumulation 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</td>
<td>10/06/2021</td>
<td></td>
</tr>
</tbody>
</table>
Blue to Go

other contaminants.

Closing Comments:
Please address all core violations as soon as possible, which will be reinspected at the next routine inspection.

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)

Inspected By (Name and Title)

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

Nonda Mihas