

## 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 & Market at Mosher-Jordan**  
**Mosher Jordan Hall**  
**200 Observatory**  
**Ann Arbor, MI 48109**  
**Person In Charge (PIC): Matt Zatirka**

**SFE 5081 061289 04/06/2022 12:30:00 PM**  
**Last Routine: 03/23/2021**

**Establishment Phone: (734) 764-2118**

INSPECTION TYPE:  
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	Yes

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by David Peters, a representative from University of Michigan, on 04/06/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**back kitchen area**

6-501.12	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.	07/05/22
Core	(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	

**Item(s):** Physical facilities/structures fan(s)  
**Location:** Walk-in freezer  
**Problem(s):** With accumulation of debris  
**Correction(s):** Keep clean.

04/06/2022 Observed some clinging dust on the fan guards of the cooling unit in the walk-in freezer. Recommend use of a shop vac with brush attachment or similar to remove the dust to eliminate the need for someone to have their hands/fingers near the fan blades.

**Self service area**

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:	04/06/22
Priority	(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)  
**Location:** cooler(s)  
**Problem(s):** Stored above 41 degrees F  
**Correction(s):** Store below 41 degrees F.

04/06/2022 Observed Sushi Boss packaged sushi trays in the open packaged food cooler at 50+ degrees. The other packaged food items such as Blue To Go, Tiffin Tonight, and individual slices of

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**Self service area**

cheesecake from the M|Bakery were found at temperatures of 41 degrees or below. The sushi trays are assembled, packaged, and cooled at the Blue Market at Bursley Hall, then transported in insulated coolers with ice blankets to the various M|Dining retail locations across campus. The delivery person has a delivery log that should be witnessed and initialed when a sample temperature is taken of a sushi tray at the time of delivery to show the sushi is at 41 degrees or less. Sushi delivered above 41 degrees should be refused. It was unclear if today's delivery of the Sushi Boss sushi trays had been checked for the proper minimum temperature as the temperature delivery verification log is kept by the person making the daily deliveries. As an immediately corrective action, today's sushi trays were allowed to be kept on sale for a maximum of 6 hours from the time of the delivery as the cooler they are displayed in would hold them below 70 degrees. The PIC in the Blue Market will dispose of any unsold sushi trays by 2:00pm.

**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)

Inspected By (Name and Title)




David Peters

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