

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.

JavaBlu at Taubman Health Sci. Library
Taubman Health Sci. Library
1135 E. Catherine St.
Ann Arbor, MI 48109-5726
Person In Charge (PIC): Bonnie Zader

SFE 5081 081896 8/18/2022 09:10 am

Establishment Phone: (734) 615-9193

INSPECTION TYPE:

Follow Up Critical

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

4-501.11 back back kitchen are		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 ; Broken Correction(s): Repair/replace to meet requirements of rule. ; Repair/replace.	11/10/22	
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Corrected

3-501.16 back back kitchen are		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	08/12/22	08/18/22
	8/18/2022	CORRECTED - The settings of the open air cooler were adjusted to maintain a temperature below 41 degrees F.		

3-304.14 Front Front Prep Area		(A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose. (B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily. (C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes. (D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil. (E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES. (E) SINGLE-USE disposable sanitizer wipes shall be used in accordance lable instructions.	11/10/22	08/12/22
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Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		Item(s): Wiping cloth(s) dry Location: espresso/cappuccino maker		8/12/2022 8/12/2022
4-501.11 Front Front kitchen are		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. Item(s): equipment Location: Open air cooler Problem(s): Do not meet requirements of rule	11/10/22	08/18/22 8/18/2022 8/18/2022
8/18/2022		CORRECTED - The settings of the open air cooler were adjusted to maintain a temperature below 41 degrees F.		

Closing Comments:

All priorities/priority foundations have been corrected.

Person in charge (Name and Title)

Bonnie Zeller

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

Inspected By (Name and Title)

N. Mihos, MSES

Nonda Mihos