**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.

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**Blue Cafe & Market at Mosher-Jordan**

**Mosher Jordan Hall**

**200 Observatory**

**Ann Arbor, MI 48109**

**Person In Charge (PIC): Matthew Zatirka**

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

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**INSPECTION TYPE:**

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

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**Violation**

<table>
<thead>
<tr>
<th>Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entire establishment</td>
<td></td>
<td></td>
<td>10/05/2022</td>
<td></td>
</tr>
</tbody>
</table>

**4-501.114**

Priority

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Problem(s):</th>
<th>Correction(s):</th>
</tr>
</thead>
<tbody>
<tr>
<td>Other chemical sanitizing solution concentration(s)</td>
<td>Does not achieve sanitization</td>
<td>Discontinue use.</td>
</tr>
</tbody>
</table>

10/05/2022

A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

- Observed 0 ppm in red buckets with sanitizing solution and at chemical dispensing unit at the 3-compartment sink where Ecolab SMARTPOWER is used.

Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment. For SMARTPOWER, DDBSA concentration should be between 272 and 700 ppm and lactic acid concentration should be between 704 and 1875; use test strips to confirm and verify.

In the meantime, Ecolab SMARTPOWER must be obtained from Mosher-Jordan dining hall kitchen until repair to chemical dispensing unit can be made. Ecolab will be out to service chemical dispensing unit at 8:00 am on 10/6/2022.

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**Pizza Prep Area**
## Pizza Prep Area

### 3-501.18 Priority

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Ready to eat, potentially hazardous food(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location:</td>
<td>2-door reach-in cooler</td>
</tr>
<tr>
<td>Problem(s):</td>
<td>Beyond consume by date</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Discard.</td>
</tr>
</tbody>
</table>

10/05/2022

Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date.

Observed chipotle sauce that was taken out of freezer to thaw on 9/30/2022, which is beyond 7 days from preparation date.

Correct immediately by discarding any potentially hazardous foods that are beyond 7 days from preparation date and keep up with proper date marking techniques.

## Prep Area

### 3-501.16 Priority

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Cold food item(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location:</td>
<td>2-door reach-in cooler</td>
</tr>
<tr>
<td>Problem(s):</td>
<td>Stored above 41 degrees F</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Store below 41 degrees F</td>
</tr>
</tbody>
</table>

10/05/2022

Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Observed potentially hazardous foods, including sushi and cheesecake at 45 degrees F, inside two-door reach-in cooler (located to the right of the pizza oven). SmartSense asset history is showing that this cooler is consistently running around 43 degrees F. In addition, there is ice buildup around the condenser of this cooler unit. Sushi and cheesecake are not being sold and were discarded.

Correct immediately by keeping potentially hazardous foods that are to be held cold at 41 degrees F or below at all times.
### Prep Area

**Core**

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

**Item(s):** equipment  
**Location:** 2-door reach-in cooler  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

10/05/2022  
Equipment shall be maintained in a state of good repair.

Observed two-door reach-in cooler (located to the right of the pizza oven) is not keeping potentially hazardous foods at 41 degrees F or below (see item 3-501.16 for more details).

Correct as soon as possible by repairing and/or replacing the above two-door reach-in cooler (located to the right of the pizza oven).

### Closing Comments:

All priority/priority foundation items shall be addressed/corrected immediately, which will be reinspected upon follow up. All remaining core items shall be addressed/corrected 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/

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Person in charge (Name and Title)  

Inspected By (Name and Title)  

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

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David Peters