

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): Matthew Zatirka

SFE 5081 061289 10/05/2022 10:30:00 AM
Last Routine: 04/06/2022

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 10/05/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-501.114 Priority	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	11/04/22																
	<table border="0" style="width: 100%;"> <tr> <td style="padding-right: 10px;">Chlorine</td> <td style="padding-right: 10px;">ppm</td> <td style="padding-right: 10px;">pH<10</td> <td>pH<8</td> </tr> <tr> <td></td> <td style="text-align: center;">25</td> <td style="text-align: center;">120 F</td> <td style="text-align: center;">120 F</td> </tr> <tr> <td></td> <td style="text-align: center;">50</td> <td style="text-align: center;">100 F</td> <td style="text-align: center;">75 F</td> </tr> <tr> <td></td> <td style="text-align: center;">100</td> <td style="text-align: center;">55 F</td> <td style="text-align: center;">55 F</td> </tr> </table> <p style="padding-left: 20px;">Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)</p> <p style="padding-left: 20px;">Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</p>	Chlorine	ppm	pH<10	pH<8		25	120 F	120 F		50	100 F	75 F		100	55 F	55 F	
Chlorine	ppm	pH<10	pH<8															
	25	120 F	120 F															
	50	100 F	75 F															
	100	55 F	55 F															

Item(s): Other chemical sanitizing solution concentration(s)
Problem(s): Does not achieve sanitization
Correction(s): Discontinue use.

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.

Pizza Prep Area

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Pizza Prep Area

3-501.18 Priority		A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)	11/04/22	
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Item(s): Ready to eat, potentially hazardous food(s)**Location:** 2-door reach-in cooler**Problem(s):** Beyond consume by date**Correction(s):** Discard.

10/05/2022		Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date.		
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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		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)	11/04/22	
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Item(s): Cold food item(s)**Location:** 2-door reach-in cooler**Problem(s):** Stored above 41 degrees F**Correction(s):** Store below 41 degrees F.

10/05/2022		Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.		
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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.

4-501.11

04/01/23

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

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.