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 Market at Pierpont Commons
Pierpont Commons
2101 Bonisteel Blvd.
Ann Arbor, MI 48109
Person In Charge (PIC): Kelly Culross

SFE 5081 050976 11/28/2022 12:00:00 PM
Establishment Phone: (734) 647-7551

INSPECTION TYPE:
Routine Inspection

Manager Certified  Yes
License Posted  Yes
Antichoking Poster  Yes
CO2 Tanks Secured  N/A

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 11/28/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

6-501.11 Core
PHYSICAL FACILITIES shall be maintained in good repair.
05/01/23

Item(s): Physical facilities
Problem(s): In poor repair
Correction(s): Repair/replace.

11/28/2022 Establishment shall be maintained in a state of good repair.

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

Kitchen

5-202.12 Priority Foundation
(A) A handwashing sink shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. (Pf)
(B) A steam mixing valve may not be used at a handwashing sink.
(C) A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.
(D) An automatic handwashing facility shall be installed in accordance with manufacturer’s instructions.
12/27/22
### Kitchen

| Item(s): | Handwashing facility back |
| Problem(s): | Lack of hot water |
| Correction(s): | Provide hot water. |

**11/28/2022**

Hand washing sinks shall provide hot water of at least 100 degrees F.

Observed no hot water water at the back hand washing sink.

Correct immediately by providing hot water of at least 100 degrees F to the above hand washing sink.

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#### 4-204.112 Core

| Item(s): | Thermometer(s) refrigeration |
| Location: | 1-door cooler(s) |
| Problem(s): | Not provided |
| Correction(s): | Provide. |

**11/28/2022**

An air thermometer shall be provided in all cold-holding refrigeration units that are used to cold-hold potentially hazardous foods to ensure foods are being held at 41 degrees F or below.

Observed no air thermometer inside of one-door reach-in Pepsi cooler. PIC stated that Rachel Christensen (M|Dining) will be notified for SmartSense unit to be placed inside of cold-holding unit.

Provide air thermometers for the above cold-holding units as soon as possible to ensure coolers are keeping potentially hazardous foods at 41 degrees F, and use probed food thermometer periodically to verify accuracy of air thermometer. In addition, place air thermometers in a location that is easy to find and read for employees to verify internal ambient air temperatures.

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#### 5-205.15 Core

| Item(s): | Plumbing system water line(s) hot |

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**5/01/23**

A PLUMBING SYSTEM shall be:

(A) Repaired according to LAW; (P) and
(B) Maintained in good repair.

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**5/01/23**
### Kitchen

<table>
<thead>
<tr>
<th>Location:</th>
<th>hand wash sink(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>Not maintained</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Maintain in good repair</td>
</tr>
</tbody>
</table>

#### 11/28/2022

The plumbing system shall be maintained in a state of good repair.

Observed low water pressure when utilizing the hot water side at the back hand washing sink.

Correct as soon as possible by repairing the above hand washing sink to provide adequate pressure and hot water to encourage/promote employee hand washing.

### Self service area

#### 3-501.16  

<table>
<thead>
<tr>
<th>Priority</th>
<th>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:</th>
</tr>
</thead>
<tbody>
<tr>
<td>11/28/22</td>
<td>(A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)</td>
</tr>
<tr>
<td></td>
<td>(B) At 41°F or less (P)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Hot food item(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location:</td>
<td>hot holding unit(s)</td>
</tr>
<tr>
<td>Problem(s):</td>
<td>Stored below 135 degrees F</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Store above 135 degrees F.</td>
</tr>
</tbody>
</table>

#### 11/28/2022

Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.

Self-Service Area Hot-Holding Unit - Breakfast sandwich was at 130 degrees F. Hot-holding unit temperature was set to 140 degrees F.

Correct immediately by holding potentially hazardous foods at 135 degrees F or above.

CORRECTED DURING ROUTINE INSPECTION - Temperature on hot-holding unit was increased from 140 degrees F to 150 degrees F.

### Closing Comments:

All priority items shall be addressed/corrected immediately, which will be reinspected upon follow up. All 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/](http://ehs.umich.edu/campus-life-safety/food-safety/inspections/)

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**Person in charge (Name and Title):**  
[Signed]

**Inspected By (Name and Title):**  
[Nonda Mihas]

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