

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
Last Routine: 5/23/2022

Establishment Phone: (734) 647-7551

INSPECTION TYPE:
Routine Inspection

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

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihias, 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
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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.

Observed the following items throughout the establishment that are in need of repair/replacement

1) Storage Rooms - Leaks are emanating from either the ceiling or overhead piping as evidence by multiple plastic coverings with attached hoses that is being diverted to a waste bin (see attached photos)

2) Mop Closet - Wall is deteriorating, specifically around caulking at mop sink basin (see attached photo).

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

4-204.112 Core		(A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit. (B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical). (C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable. (D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf)	05/01/23	
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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.

5-205.15 Core		A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; (P) and (B) Maintained in good repair.	05/01/23	
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Item(s): Plumbing system water line(s) hot

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

Location: hand wash sink(s)
Problem(s): Not maintained
Correction(s): Maintain in good repair

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 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)	11/28/22
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Item(s): Hot food item(s) 11/28/2022
Location: hot holding unit(s) 11/28/2022
Problem(s): Stored below 135 degrees F
Correction(s): Store above 135 degrees F.

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/>

Person in charge (Name and Title)

Inspected By (Name and Title)




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

Nonda Mihos