

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 1/5/2023 01:30 pm

Establishment Phone: (734) 647-7551

INSPECTION TYPE:

Follow Up Critical

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

3-501.16		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	11/28/22
		<p>Item(s): Hot food item(s)</p> <p>Location: hot holding unit(s)</p> <p>Problem(s): Stored below 135 degrees F</p> <p>Correction(s): Store above 135 degrees F.</p>		11/28/2022 11/28/2022
11/28/2022		<p>Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.</p> <p>Self-Service Area Hot-Holding Unit - Breakfast sandwich was at 130 degrees F. Hot-holding unit temperature was set to 140 degrees F.</p> <p>Correct immediately by holding potentially hazardous foods at 135 degrees F or above.</p> <p>CORRECTED DURING ROUTINE INSPECTION - Temperature on hot-holding unit was increased from 140 degrees F to 150 degrees F.</p>		
5-202.12		(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.	12/08/22	01/05/23
Kitchen		<p>Item(s): Handwashing facility back</p> <p>Problem(s): Lack of hot water</p> <p>Correction(s): Provide hot water.</p>		01/05/2023 01/05/2023
11/28/2022		Hand washing sinks shall provide hot water of at least 100 degrees F.		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Observed no hot water water at the back hand washing sink.

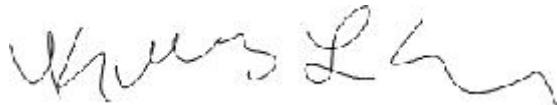
Correct immediately by providing hot water of at least 100 degrees F to the above hand washing sink.

1/5/2023		CORRECTED - Hand washing sink in the back is now providing hot water of at least 100 degrees F.		
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Closing Comments:

Priority/priority foundation items have been addressed/corrected. Remaining core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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