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.

**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.

**Mujo Cafe**
**Duderstadt Center**
2281 Bonisteel Blvd.
Ann Arbor, MI 48105

**Person In Charge (PIC): Erica Kippe**

**Establishment Phone:** (734) 615-4325

**INSPECTION TYPE:**
Manager Certified: Yes
License Posted: Yes
Antichoking Poster: Yes
CO2 Tanks Secured: Yes

**Violation Category** | **Repeat** | **Violation Description/Remarks/Correction Schedule** | **Correct By** | **Corrected**
--- | --- | --- | --- | ---

**Coffee Station**

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)

<table>
<thead>
<tr>
<th>Chlorine</th>
<th>ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
</tr>
</thead>
<tbody>
<tr>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
<td></td>
</tr>
<tr>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
<td></td>
</tr>
<tr>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
<td></td>
</tr>
</tbody>
</table>

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)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

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

2/2/2023 A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

Observed 0 ppm in sanitizing solution where Ecolab sink and surface cleaner and sanitizer is used in sanitizing solution (located underneath espresso machine) and in red sanitizing bucket. PIC stated that sanitizing solution is hand poured into red sanitizing bucket and diluted to appropriate concentration before it is added in tray (located underneath espresso machine).

Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment. For Ecolab sink and surface cleaner and sanitizer, 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.

7-202.12 Priority POISONOUS OR TOXIC MATERIALS shall be:

03/02/23
Coffee Station

(A) Used according to:
(1) LAW and this Code,
(2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT; (P)
(3) The conditions of certification, if certification is required, for use of the pest control materials, (P) and
(4) Additional conditions that may be established by the REGULATORY AUTHORITY; and
(B) Applied so that:
(1) A HAZARD to EMPLOYEES or other PERSONS is not constituted, (P) and
(2) Contamination including toxic residues due to drip, drain, fog, splash or spray on FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES is prevented, and for a RESTRICTED USE PESTICIDE, this is achieved by: (P)
(a) Removing the items, (P)
(b) Covering the items with impermeable covers, (P) or
(c) Taking other appropriate preventive actions, (P) and
(d) Cleaning and SANITIZING EQUIPMENT and UTENSILS after the application. (P)
(C) A RESTRICTED USE PESTICIDE shall be applied only by an applicator certified as defined in 7 USC 136 Definitions, (e) Certified Applicator, of the Federal Insecticide, Fungicide, and Rodenticide Act, or a PERSON under the direct supervision of a certified applicator. (Pf)

Item(s): Poisonous/toxic material(s)
Problem(s): Not used according to manufacturer's label instructions
Correction(s): Use according to manufacturer label directions.

2/2/2023 Chemicals shall be used according to law, such as following manufacturer's labels.

After talking with PIC, Ecolab sink and surface cleaner and sanitizer is mixed with Stera-Sheen cleaner and sanitizer, which is a chlorine-based sanitizer, for sanitizing solution that is located underneath the espresso machine (see attached photo).

Correct immediately by not mixing chemicals. One cleaner and sanitizer should be used.

Entire establishment

3-501.17 (A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf)
(B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Problem(s): Without date of consumption marking
Provide proper date marks as stated above.
Entire establishment

Correction(s):

2/2/2023  

Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.

Observed no visible date marks on pieces of sliced cheesecake and other assorted cakes (that are held greater than 24 hours) in single-service containers in the open air cooler (located along self-service line) and in the one-door reach-in cooler (located in the dock area). Cakes are delivered uncut by Michigan Bakery, (typically in the morning), then are sliced and placed into single-service containers by Mujo Cafe employees. In addition, soups that were previously heated, then cooled are not date marked in four-door reach-in cooler (located in the dock area).

Correct immediately by properly date marking foods that will be stored for longer than 24 hours with either preparation date, use by date, or range of dates that is not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

Closing Comments:

All priority/priority foundation items shall be addressed/corrected immediately, and follow up will be conducted within 7 days. Any 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)  

Nonda Mihas

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