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

JavaBlu at Taubman Health Sci. Library
Taubman Health Sci. Library
1135 E. Catherine St.

ZIP CODE NOT FOUND
Person In Charge (PIC): Bonnie Zader

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 2/8/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

5-205.11 Repeat (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf)
(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

Item(s): Handwashing sink(s)
Location: hand wash sink(s)
Problem(s): Not easily accessible Items stored On On
Correction(s): Remove items from handsink. Do not store items at handsink.

2/8/2023
A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.

Hand washing sink in the back is not easily accessible due to soiled linen hamper and cleaning tools (i.e. broom and dustpan) stored in front of the sink.

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.

CORRECTED DURING ROUTINE INSPECTION - Hand washing sink in the back was made easily accessible.

4-903.11 Core
Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.

Item(s): Clean equipment/utensil(s)
Problem(s): Exposed to dust, splash, or other contaminates
Correction(s): Store in protected manner.

2/8/2023
Clean utensils, equipment and single-service items shall be stored in a manner to keep them protected from potential sources of contamination.
**Back Kitchen Area**

- **Description**: Observed employee jackets stored in contact with nonfood-contact portion of clean equipment (located on top of the ice machine).
- **Correction**: Correct as soon as possible by storing clean utensils, equipment and boxes of single-service items in an area that protects them from potential sources of contamination.

**Front Line**

3-501.16

- **Priority Item**: 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)

- **Item(s)**: Cold food item(s)
- **Problem(s)**: Stored above 41 degrees F
- **Correction(s)**: Store below 41 degrees F.

- **Corrected by**: 2/8/2023

- **Problem**: Cold food item(s) being held at temperatures above 41 degrees F were observed.

**Core**

4-501.11

- **Chronic Item**: EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

- **Item(s)**: Equipment
- **Problem(s)**: Do not meet requirements of rule
- **Correction(s)**: Repair/replace to meet requirements of rule.

- **Corrected by**: 2/8/2023

- **Problem**: Open air cooler (when facing the establishment from customer area) is not keeping TCS/potentially hazardous foods at 41 degrees F or below.

**Closing Comments**:

- Priority item (3-501.16) shall be addressed/corrected immediately, which will be reinspected upon follow up within 10 days. 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/

<table>
<thead>
<tr>
<th>Person in charge (Name and Title)</th>
<th>Inspected By (Name and Title)</th>
</tr>
</thead>
<tbody>
<tr>
<td>[Signature]</td>
<td>[Signature]</td>
</tr>
</tbody>
</table>

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

Nonda Mihas