

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 Cafe at East Quad
East Quad
701 E. University
Ann Arbor, MI 48109
Person In Charge (PIC): Jeff Brashier

SFE 5081 075855 3/8/2023 11:30:00 AM
Last Routine: 09/16/2022

Establishment Phone: 734-764-0136

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 Mihas, a representative from University of Michigan, on 03/08/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

4-302.14	A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)	03/08/23
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Item(s):	Sanitizer test kit	03/08/2023
Problem(s):	Not provided At hand sink	03/08/2023
Correction(s):	Provide.	

3/8/2023 Sanitizing test strips shall be provided.

Observed facility does not have dedicated Ecolab Sink and Surface Cleaner and Sanitizer test strips in the operation.

Correct immediately by providing the appropriate test strips to ensure proper concentration when using it in red pails to sanitize food-contact surfaces of equipment and nonfood-contact surfaces of equipment. Use test strips regularly to ensure proper concentrations are achieved, and keep test strips in an area that safeguards them from water damage. 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. As a rule of thumb, sanitizer in buckets and sanitizing compartment of 3-compartment sink must be replaced every four hours (at a minimum) when in continuous use.

CORRECTED DURING ROUTINE INSPECTION - Extra bottle of appropriate test strips were located in the nearby mop closet (located in the East Quad dining hall) and brought over to the operation.

6-301.11	Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)	03/08/23
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Item(s):	Soap at handsink	03/08/2023
Problem(s):	Not provided At hand sink	03/08/2023

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

Correction(s): Provide

3/8/2023 Soap shall be provided at every handwashing sink.

Observed empty soap cartridge at the hand washing sink.

Correct immediately by supplying soap to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing. In addition, soap must be conveniently located for employees to wash hands.

CORRECTED DURING ROUTINE INSPECTION - Soap cartridge was replaced at the hand washing sink.

Closing Comments:

Priority foundation items were corrected during the 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 Mihos

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