

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.

Blau Kitchen
Ross School of Business
701 Tappan St.
Ann Arbor, MI 48109-1234
Person In Charge (PIC): John Miller

SFE 5081 206427 3/20/2023 12:17:19 PM
Last Routine: 09/14/2022

Establishment Phone: 734-647-4996

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 03/20/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

4-202.11	Multiuse FOOD-CONTACT SURFACES shall be: SMOOTH, be easily cleaned, free of breaks, chips, pits, etc and easily accessible for cleaning and inspection. (Pf)	03/20/23
	Item(s): Food-contact surface(s)	03/20/2023
	Location: Storage shelves	03/20/2023
	Problem(s): Not accessible for cleaning/inspection	
	Correction(s): Repair/replace.	

3/20/2023 Multiuse food-contact surfaces shall be free of any breaks, chips, deformities, and pits to facilitate easy cleaning.

Observed three utensils hanging on a storage shelf near the dishwashing area with chipped or broken components that did not facilitate easy cleaning (see attached photo).

CORRECTED AT TIME OF ROUTINE INSPECTION: One utensil that was beyond repair was discarded and two utensils were repaired such that they are easily cleanable.

Kitchen

4-501.114	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	03/20/23																
	<table border="0" style="width: 100%;"> <tr> <td style="width: 20%;">Chlorine</td> <td style="width: 20%;">ppm</td> <td style="width: 20%;">pH<10</td> <td style="width: 20%;">pH<8</td> </tr> <tr> <td></td> <td>25</td> <td>120 F</td> <td>120 F</td> </tr> <tr> <td></td> <td>50</td> <td>100 F</td> <td>75 F</td> </tr> <tr> <td></td> <td>100</td> <td>55 F</td> <td>55 F</td> </tr> </table>	Chlorine	ppm	pH<10	pH<8		25	120 F	120 F		50	100 F	75 F		100	55 F	55 F	
Chlorine	ppm	pH<10	pH<8															
	25	120 F	120 F															
	50	100 F	75 F															
	100	55 F	55 F															
	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)																	

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Kitchen

Item(s): Quaternary ammonia solution 03/20/2023
Location: Storage closet(s) chemical dispenser 03/20/2023

3/20/2023 Quaternary ammonia shall be between 200-400 ppm in sanitizing buckets when used for sanitizing food-contact surfaces.

Observed two red sanitizer buckets in the main kitchen area with 0 ppm of quaternary ammonia. The chemical sanitizer dispenser that was used to fill the red sanitizer buckets was not properly dispensing sanitizer.

CORRECTED AT TIME OF ROUTINE INSPECTION: The red sanitizer buckets were refilled with a different chemical sanitizer dispenser that was verified with test strips to be between 200-400ppm quaternary ammonia.

6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: 03/20/23
 Priority Foundation
 (A) Individual, disposable towels; (Pf)
 (B) A continuous towel system that supplies the user with a clean towel;(Pf) or
 (C) A heated-air hand drying device.(Pf)
 (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)

Item(s): Sanitary hand drying provisions 03/20/2023
Location: handsink 03/20/2023
Problem(s): Not provided
Correction(s): Provide.

3/20/2023 Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.

Observed no paper towels provided at hand washing sink in the kitchen near the deli slicer.

CORRECTED AT TIME OF ROUTINE INSPECTION: PIC refreshed the supply in the paper towel dispenser. Ensure that the paper towel dispenser is supplied at all times to encourage employee hand washing/drying.

4-501.11 EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 06/18/23
 Core

Item(s): equipment
Location: Storage closet(s) chemical dispenser
Problem(s): Do not meet requirements of rule
Correction(s): Repair/replace to meet requirements of rule.

3/20/2023 Equipment shall be maintained in a state of good repair.

Observed the chemical sanitizer dispenser in the mop closet storage area dispensing the quaternary ammonia sanitizer at 0ppm.

Correct as soon as possible by repairing the chemical sanitizer dispenser such that the

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Kitchen

concentration of the sanitizer is 200-400ppm to achieve proper sanitization.

Walk in Cooler

4-601.11	Chronic	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.		03/20/23
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Item(s):	Food-contact surface(s)	03/20/2023
Problem(s):	Soiled	03/20/2023
Correction(s):	Keep clean.	

3/20/2023	Equipment food contact surfaces and utensils shall be clean to sight and touch. Observed an ice wand on the floor of the walk in cooler (see attached photo). CORRECTED AT TIME OF ROUTINE INSPECTION: The contaminated ice wand was place in the dirty dish area to wash, rinse, and sanitized before returning into service.	
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6-501.12	Chronic	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.		06/18/23
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Item(s):	Physical facilities/structures
Location:	floor
Problem(s):	With accumulation of debris
Correction(s):	Keep clean.

3/20/2023	Physical facilites shall be maintained clean to sight and touch. Observed the floor beneath and between shelves of the walk in cooler soiled with an accumulation of dirt and food debris (see attached photo). Correct as soon as possible by cleaning the above physical facility item and maintaining clean to sight and touch at all times.	
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Closing Comments:

All priority/priority foundation violations were corrected at the time of the routine inspection. All uncorrected core violations will be reinspected at the time of 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/>

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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.