

## 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 & Market at Mosher-Jordan**

**SFE 5081 061289 3/30/2023 12:00:00 PM**

**Mosher Jordan Hall**

**Last Routine: 10/5/2022**

**200 Observatory**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Matthew Zatirka**

**Establishment Phone: (734) 764-2118**

**INSPECTION TYPE:**

Routine Inspection

Manager Certified Yes

License Posted Yes

Antichoking Poster Yes

CO2 Tanks Secured Yes

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 3/30/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Entire establishment

3-501.16 Priority	<b>Chronic</b>	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)	04/09/23
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**Item(s):** Cold food item(s)  
**Problem(s):** Stored above 41 degrees F  
**Correction(s):** Store below 41 degrees F.

3/30/2023	Potentially hazardous foods (PHF)/time and temperature-controlled foods for safety (TCS) being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.
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Observed the following PHF/TCS out of temperature:

1) Deli cooler items (e.g. sliced cheeses and deli meats) ranged from 50-55 degrees F. All of these foods were pulled to be discarded and cooler unit has been taken offline until appropriate repairs/replacement can be made.

2) Tiffin Tonight products (e.g. sandwiches, rice dish, mango smoothies) ranged from 46-51 degrees F in open air cooler in customer area. These products were delivered yesterday, therefore decision was made to pull them from service and have them discarded. Temperature logs shall be maintained to ensure these products are being delivered and maintained at the proper temperature. PIC stated that they will submit a near miss report to have Rachel Christensen follow up with the vendor.

Correct immediately by keeping PHS/TCS that are to be held cold at 41 degrees F or below at all times.

4-501.11	EQUIPMENT shall be maintained in a state of repair and condition that meets the	09/01/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Entire establishment**

requirements of the code.

Core

**Item(s):** equipment  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

3/30/2023 Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

1) Dish machine is displaying that detergent is needed, however detergent is full. Service call has been palced to Tim Mendenhall (Ecolab) who will be out to repair the dish machine.

2) Wash compartment at three-compartment sink in the back is taped off due to grease trap issue, which is being followed up on.

Equipment and utensils that are in need of cleaning/sanitizing will be taken to the warewashing area in the dining hall until repaires can be made to the above items.

3) Deli cooler with top is not keeping PHF/TCS foods at 41 degrees F or below (see 3-501.16 for more details). PIC is aware not to use this cooler for PHD/TCS until the unit has been repaired/replaced. In addition, SmartSense device that is in the cooler is not on the SmartSense application for this specific unit.

Correct as soon as possible by repairing the above equipment items throughout the establishment.

**Closing Comments:**

Priority item 3-501.16 shall be addressed/corrected immediately, which will be reinspected upon follow up within 10 days. Core item 4-501.11 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.