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 (§§405.11) or 90 days for core items (§§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 South Quad
South Quad
600 E. Madison
ZIP CODE NOT FOUND
Person In Charge (PIC): Sean Coulter
Establishment Phone: (734) 764-0169

INSPECTION TYPE:
Follow Up Critical

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>Follow Up Critical</td>
<td></td>
<td>Potentially hazardous foods (PHF)/time-temperature controlled for safety (TCS) foods stored longer 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)</td>
<td>04/07/23</td>
<td>04/19/23</td>
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<tr>
<td>Follow Up Critical</td>
<td></td>
<td>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)</td>
<td>4/19/2023</td>
<td>4/19/2023</td>
</tr>
</tbody>
</table>

3/28/2023 Potentially hazardous foods (PHF)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with discard date no greater than 7 days from preparation.

4/19/2023 CORRECTED - All PHF/TCS items were properly date marked with discard/use by date no greater than 7 days from preparation date.

Closing Comments:
Priority foundation item 3-501.17 in addition to items outlined in the attached email have been addressed/corrected.

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