

## 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 Market at Michigan Union**  
**Michigan Union**  
**530 S. State St.**

**SFE 5081 247166 6/14/2023 10:15:00 AM**  
**Last Routine: 12/01/2022**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Brian Kearfott**

**Establishment Phone: 734-615-9191**

**INSPECTION TYPE:**

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	N/A
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 06/14/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Storage Room**

3-501.18 Priority	A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)	06/14/23
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<b>Item(s):</b>	Ready to eat, potentially hazardous food(s)	06/14/2023
<b>Problem(s):</b>	Beyond consume by date	06/14/2023
<b>Correction(s):</b>	Discard.	

6/14/2023	Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date.  Storage Room - Observed multiple expired single-service Chobani yogurts and Sabra hummus/pretzel packages (located inside standing two-door cold-holding unit).  Correct immediately by discarding any potentially hazardous foods that are beyond 7 days from preparation date and keep up with proper date marking techniques.  CORRECTED - Yogurts and hummus that have expired were discarded during the routine inspection.	
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**Closing Comments:**

Priority violation was addressed/corrected during the routine inspection, therefore no additional follow up is warranted at this time.

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