

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.

Mujo Cafe **SFE 5081 039377 8/2/2023 10:30:00 AM**
Duderstadt Center **Last Routine: 2/2/2023**
2281 Bonisteel Blvd.
ZIP CODE NOT FOUND
Person In Charge (PIC): Erica Kippe **Establishment Phone: (734) 615-4325**

INSPECTION TYPE: Manager Certified Yes
 Routine Inspection 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 8/2/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Beverage Station

4-501.11 EQUIPMENT shall be maintained in a state of repair and condition that meets the 02/01/24
 Core requirements of the code.

Item(s): Equipment components seals
Location: 1-door cooler(s)
Problem(s): In poor repair Cracked
Correction(s): Repair/replace.

8/2/2023 Equipment shall be maintained in a state of good repair.

Torn gasket on undercounter one-door reach-in cooler (located beneath blenders).

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

Dock

4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency 02/01/24
 Core necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

8/2/2023 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis
to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Dock - Interior cavity of milk cooler is soiled with food residue and debris.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and

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Dock

other contaminants.

Entire establishment

6-301.14 Core		A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.	02/01/24	
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Item(s): Handwashing signage

Problem(s): Not provided At hand sink

Correction(s): Provide

8/2/2023		Each hand washing sink shall be provided with a sign that reminds employees to wash their hands.		
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Observed no hand washing procedural sign at the hand washing sink.

Correct as soon as possible by providing a hand washing sign to the above hand washing sink to encourage/promote employee hand washing.

storage area

6-501.12 Core		(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.	02/01/24	
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Item(s): Physical facilities/structures floors

Problem(s): Not clean

Correction(s): Keep clean

8/2/2023		Physical facilities shall be maintained clean to sight and touch.		
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Storage room (located near Blue Market) floor has debris and in need of cleaning.

Closing Comments:

Emergency eyewash weekly checklist reviewed with PIC. Emergency eyewash station at preparation sink needs appropriate signage.

Core items 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/>

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Person in charge (Name and Title)

[Handwritten signature]

Inspected By (Name and Title)

N Mihas, MSES

Nonda Mihas

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