

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.
ZIP CODE NOT FOUND

SFE 5081 206427 9/7/2023 10:15:00 AM
Last Routine: 03/20/2023

Person In Charge (PIC): Alexander Hall

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 |
|--------------------|--------|---|------------|-----------|
|--------------------|--------|---|------------|-----------|

This Facility was inspected by David Peters, a representative from University of Michigan, on 09/07/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

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| 4-101.19 | NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material. | 03/01/24 |
|----------|---|----------|

9/7/2023 Nonfood-contact surfaces of equipment shall be made from nonabsorbent, smooth materials that are easily cleanable to avoid potential contamination and harborage conditions.

Observed several spatula and whisk handles that were melted, which renders them not smooth nor easily cleanable.

Correct as soon as possible by replacing spatulas and whisks with ones that are smooth and easily cleanable to avoid potential contamination and harborage conditions.

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| 4-501.18 | The wash, rinse, and SANITIZE solutions shall be maintained clean. | 12/06/23 |
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Item(s): Warewashing solutions sanitizing
Location: 3-compartment sink
Problem(s): Not clean
Correction(s): Keep clean

9/7/2023 Sanitizing sink and solution shall be maintained clean at all times.

Observed staff at 3-compartment sink in dish washing area rinsing soiled condiment/dressing bottle in sanitizing sink.

Correct as soon as possible by utilizing pre-soak/scrape area and wash/rinse sinks first before utilizing sanitizing sink.

Kitchen

| Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
|----------------------|---------|--|------------|--|
| Kitchen | | | | |
| 3-501.16 Priority | | <p>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:</p> <p>(A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)</p> <p>(B) At 41°F or less (P)</p> <p>Item(s): Cold food item(s)</p> <p>Location: Prep area counter</p> <p>Problem(s): Stored above 41 degrees F</p> <p>Correction(s): Store below 41 degrees F.</p> | | 09/07/23 09/07/2023 09/07/2023 |
| 9/7/2023 | | <p>Potentially hazardous cold food (time/temperature control for safety food) shall be maintained at 5°C (41°F) or less.</p> <p>Observed a small metal food pan holding roasted red peppers on a prep counter at 71 degrees. When brought to the attention of the PIC, the chef agreed the roasted red peppers needed to be thrown away. The PIC disposed of the roasted red peppers. Corrected.</p> <p>Keep TCS ready-to-eat foods refrigerated at 41 degrees or less and/or rapidly cooled after preparation, as applicable.</p> | | |
| 3-501.18 Priority | | <p>A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:</p> <p>(1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)</p> <p>(2) Is in a container or PACKAGE that does not bear a date or day; (P) or</p> <p>(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)</p> <p>Item(s): Ready to eat, potentially hazardous food(s)</p> <p>Location: under the counter 2 door reach in refrigerator</p> <p>Problem(s): Beyond consume by date</p> <p>Correction(s): Discard.</p> | | 09/07/23 09/07/2023 09/07/2023 |
| 9/7/2023 | | <p>Food shall be discarded if it is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A).</p> <p>Found a squeeze bottle of Sriracha Remoulade sauce in an undercounter 2-door reach-in cooler with date marks 8/30-9/5, past it's expiration date. The bottle of sauce was disposed of at the time of the inspection by the PIC. Corrected.</p> | | |
| Pantry Area | | | | |
| 5-205.15 Priority | Chronic | <p>A PLUMBING SYSTEM shall be:</p> <p>(A) Repaired according to LAW; (P) and</p> <p>(B) Maintained in good repair.</p> <p>Item(s): Plumbing system water line(s) hot</p> | | 09/07/23 |

| Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
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Pantry Area

Location: hand wash sink(s)
Problem(s): Not maintained
Correction(s): Maintain in good repair

9/7/2023 A plumbing system shall be maintained in good repair.

When attempting to run the hot and cold water faucets at a hand sink in the pantry area of the kitchen, when the hot water handle was turned, no hot water came out of the faucet spout. Cold water ran as expected when the cold water handle was rotated to the 'open' position. Looking under the bowl of the hand sink at the hot and cold water lines from the wall to the faucet, the hot water side shut-off valve was observed completely closed. Opening the hot water shut-off resulted in hot water coming out the spout at the sink when the hot water handle was rotated to the 'open' position, but when attempting to shut off the hot water with the hot water handle, hot water continues to run out of the spout with the hot water handle in the 'closed' position. This explains why the hot water shut-off valve was found completely closed under the sink bowl. Place a work order to have a plumber repair the hot water handle at the hand sink so that the hot water shuts off completely when the hot water handle is in the 'closed' position.

Closing Comments:

Follow up will be conducted within 7-10 days to address priority item 5-205.15. Core items shall be addressed/corrected as soon as possible, which will be reinspected upon follow up.

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)




David Peters

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