

## 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 at East Quad**  
**East Quad**  
**701 E. University**  
**ZIP CODE NOT FOUND**

**SFE 5081 075855 9/19/2023 1:00:00 PM**  
**Last Routine: 03/08/2023**

**Person In Charge (PIC): Allan Sheldon**

**Establishment Phone: 734-764-0136**

**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
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 09/19/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Prep Area**

4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	03/01/24
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Core

**Item(s):** Nonfood contact surface(s)

**Problem(s):** Soiled

**Correction(s):** Keep clean.

9/19/2023	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.
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1) Top rail of pizza preparation cold-holding unit had excessive ice accumulation. Top rail is not being used at this time, but was left on. Top rail was turned off during routine inspection.

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 other contaminants.

**Warewash Area**

4-501.11	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	03/01/24
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Core

**Item(s):** equipment

**Problem(s):** In poor repair

**Correction(s):** Repair/replace.

9/19/2023	Equipment shall be maintained in a state of good repair.
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Observed dish machine is on, however has wash temperature error message. PIC stated that the machine is not in use and all dishware/utensils are washed in the main upstairs dish room. Service order has been placed for dish machine repair.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Closing Comments:**

Core items shall be corrected/addressed 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.