

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 & Market at Mosher-Jordan
Mosher Jordan Hall
200 Observatory
ZIP CODE NOT FOUND

SFE 5081 061289 9/26/2023 12:00:00 PM
Last Routine: 03/30/2023

Person In Charge (PIC): Matthew Zatirka

Establishment Phone: (734) 764-2118

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 09/26/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Pizza Prep Area

3-501.17	Priority Foundation	<p>(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more 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)</p> <p>(B) 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)</p> <p>A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)</p>		09/26/23
		<p>Item(s): Commercially processed ready to eat potentially hazardous food(s)</p> <p>Problem(s): Without date of consumption marking</p> <p>Correction(s): Provide proper date marks as stated above.</p>		09/26/2023 09/26/2023

9/26/2023	<p>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.</p> <p>Observed undated and unlabeled container of yogurt inside pizza preparation cooler.</p> <p>Correct immediately by properly date marking PHF/TCS foods that will be stored for longer than 24 hours with discard date that does not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.</p> <p>CORRECTED DURING ROUTINE INSPECTION - Undated and unlabeled container of yogurt was discarded.</p>
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3-302.12	Except for containers holding FOOD that can be readily and unmistakably recognized	09/26/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Pizza Prep Area

Core		such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.		
		Item(s): Food item(s)		09/26/2023
		Problem(s): Not identified		09/26/2023
		Correction(s): Label containers with common name.		

9/26/2023		Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.		
		Observed unlabeled and undated portioned container of yogurt inside pizza preparation cooler.		
		Ensure that all containers used for food storage are labeled clearly with common name.		
		CORRECTED DURING ROUTINE INSPECTION - Unlabeled container of yogurt was discarded.		

Self service area

3-501.16 Priority	Chronic	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: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)		10/06/23
		Item(s): Cold food item(s)		
		Problem(s): Stored above 41 degrees F		
		Correction(s): Store below 41 degrees F.		

9/26/2023		Potentially hazardous foods (PHF)/time and temperature-controlled foods for safety (TCS) being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.		
		Open air cooler in customer area has TCS/PHF packaged TCS/PHF products (e.g. Anu Sushi, Tiffin Tonight) ranging from 45-48 degrees F. Anu Sushi products were moved to another cold-holding unit where time as a public health control will be used since they are within the time/temperature range, however Tiffin Tonight products were discarded.		
		Correct immediately by cold-holding TCS/PHF foods at 41 degrees F or below.		

4-501.11 Core	Chronic	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.		03/01/24
		Item(s): equipment		
		Problem(s): In poor repair		
		Repair/replace.		

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Self service area

Correction(s):

9/26/2023 Equipment must be maintained in a state of good repair.

Open air cooler in customer area is not holding TCS/PHF foods at 41 degrees F or below (see 3-501.16 for more details).

Correct as soon as possible by repairing/replacing equipment to keep TCS/PHF foods at 41 degrees F or below.

4-602.13 Core		NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.		09/26/23
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		Item(s): Nonfood contact surface(s)		09/26/2023
		Problem(s): Soiled		09/26/2023
		Correction(s): Keep clean.		

9/26/2023 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.

Observed interior cavity of microwave is soiled with food debris and napkin.

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.

Closing Comments:

Priority item 3-501.16 will be reinspected upon follow up within 7-10 days.

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)




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

Nonda Mihas