

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 South Quad
South Quad
600 E. Madison
ZIP CODE NOT FOUND

SFE 5081 200193 10/19/2023 6:00:00 PM
Last Routine: 03/28/2023

Person In Charge (PIC): Morgan Dugan

Establishment Phone: (734) 764-0169

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
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 10/19/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Front Counter

3-501.17	Chronic	(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)	10/19/23
		(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)	

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s):	In house prepared ready-to-eat potentially hazardous food(s)	10/19/2023
Location:	cooler(s)	10/19/2023

Problem(s): Improperly date marked Longer than 7 days stored at 41 degrees f

Correction(s): Provide proper date marks as stated above.

10/19/2023	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.
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Observed no date marking on unlabeled 2% milk in cleat pitcher inside undercounter one-door reach-in cooler. According to PIC, 2% milk was opened yesterday (10/18/2023).

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.

CORRECTED DURING ROUTINE INSPECTION - Pitcher of milk was labeled with proper date marking (10/18/2023-10/24/2023).

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Front Counter

3-302.12 Core		Except for containers holding FOOD that can be readily and unmistakably recognized 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.		10/19/23
		Item(s): Food item(s)		10/19/2023
		Problem(s): Contains unsafe or unapproved level of additives		10/19/2023
		Correction(s): Use only approved additives at safe levels		
10/19/2023		Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.		
		Observed unlabeled clear pitchers of 2% milk and cold brew inside undercounter one-door cooler.		
		Ensure that all containers used for food storage are labeled clearly with common name.		
		CORRECTED DURING ROUTINE INSPECTION - Pitchers of 2% milk and cold brew were labeled with common name.		

Prep Area

4-501.18 Core		The wash, rinse, and SANITIZE solutions shall be maintained clean.		10/19/23
		Item(s): Warewashing solutions sanitizing		10/19/2023
		Problem(s): Not clean		10/19/2023
		Correction(s): Keep clean		
10/19/2023		Sanitizing solutions shall be maintained clean.		
		Observed soiled sanitizing solution on preparation surface. According to PIC, sanitizing solution was leftover from the night before.		
		Correct as soon as possible by keeping sanitizing solutions clean at all times.		
		CORRECTED DURING ROUTINE INSPECTION - Sanitizing solution was emptied and refilled from grand central station (located in South Quad dining hall).		
6-303.11 Core		Light of the proper intensity shall be provided as specified.		04/01/24
		Item(s): Lighting intensity		
		Problem(s): Less than 10 foot candles		
10/19/2023		Additional lighting needed in preparation area where espresso machine is located.		

Closing Comments:

SmartSense temperature monitoring device inside two-door reach-in cooler is offline.

Priority foundation violation was corrected during routine inspection. Remaining core items shall be

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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/>

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.