

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 Market at Pierpont Commons
Pierpont Commons
2101 Bonisteel Blvd.
ZIP CODE NOT FOUND
Person In Charge (PIC): Kevin Globke

SFE 5081 050976 12/7/2023 12:45:00 PM
Last Routine: 6/20/2023

Establishment Phone: (734) 647-7551

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 12/7/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Hand Washing Sink

5-205.15	Repeat	A PLUMBING SYSTEM shall be:	06/01/24
Core		(A) Repaired according to LAW; (P) and (B) Maintained in good repair.	

Item(s): Plumbing system water line(s) hot
Problem(s): Not maintained
Correction(s): Maintain in good repair

12/7/2023 The system shall be maintained in a state of good repair.

Kitchen - Observed minimal water pressure on hot water line at hand washing sink.

Correct as soon as possible by repairing hot water line to provide adequate water pressure for employee hand washing.

Kitchen

3-501.16		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:	12/14/23
Priority		(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)	

Item(s): Cold food item(s)
Location: Refrigerator unit(s)
Problem(s): Stored above 41 degrees F
Correction(s): Store below 41 degrees F.

12/7/2023 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.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Kitchen

Kitchen - Top rail of deli cooler was not keeping PHF/TCS foods at 41 degrees F or below. PHF/TCS foods (i.e. sliced deli meats, cheese, and cooked chicken chunks) were ranging from 47-52 degrees F. All PHF/TCS foods in top rail of deli cooler were discarded and PIC was instructed not to use the top rail of deli cooler until repaired.

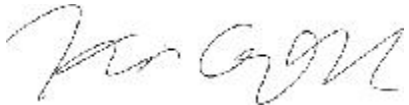
Correct immediately by keeping PHF/TCS that are to be held cold at 41 degrees F or below at all times.

Closing Comments:

Priority violation 3-501.16 shall be addressed/corrected immediately, which will be reinspected upon follow up within 7 days. Core violation 5-205.15 shall be addressed/corrected as soon as possible, which will be reinspected at the following 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.