

## 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**

**Person In Charge (PIC): John Fischer**

**SFE 5081 206427 12/13/2023 01:30 pm**

**Establishment Phone: 734-647-4996**

**INSPECTION TYPE:**

Follow Up Critical

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

3-501.16 Kitchen Kitchen		Except during preparation, cooking, or cooling, or when time is used as the public health control <b>POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD)</b> 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)	09/07/23	09/07/23
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**Item(s):** Cold food item(s)

09/07/2023

**Location:** Prep area counter

09/07/2023

**Problem(s):** Stored above 41 degrees F

**Correction(s):** Store below 41 degrees F.

9/7/2023	Potentially hazardous cold food (time/temperature control for safety food) shall be maintained at 5°C (41°F) or less.
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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.

Keep TCS ready-to-eat foods refrigerated at 41 degrees or less and/or rapidly cooled after preparation, as applicable.

3-501.18 Kitchen Kitchen	A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)	09/07/23	09/07/23
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**Item(s):** Ready to eat, potentially hazardous food(s)

09/07/2023

**Location:** under the counter 2 door reach in refrigerator

09/07/2023

**Problem(s):** Beyond consume by date

**Correction(s):** Discard.

9/7/2023	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).
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Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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.

5-205.15 Pantry Area Pantry Area		A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; (P) and (B) Maintained in good repair.	09/07/23	12/13/23
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**Item(s):** Plumbing system water line(s) hot

12/13/2023

**Location:** hand wash sink(s)

12/13/2023

**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.

9/14/2023 Hand washing sink still does not have hot water. PIC has placed another work order and will notify me once work order has been completed for additional follow up.

12/13/2023 CORRECTED - Hand washing sink in pantry area of the kitchen has cold and hot running water with adequate pressure.

### Closing Comments:

All priority violations have been addressed/corrected.

Person in charge (Name and Title)

Inspected By (Name and Title)




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

Nonda Mihos