

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.

JavaBlu at Taubman Health Sci. Library
Taubman Health Sci. Library
1135 E. Catherine St.
ZIP CODE NOT FOUND
Person In Charge (PIC): Bonnie Zader

SFE 5081 081896 1/17/2024 9:45:00 AM
Last Routine: 08/01/2023

Establishment Phone: (734) 615-9193

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
--------------------	--------	---	------------	-----------

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 01/17/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Prep Area

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.	01/17/24
	Item(s): Food item(s)	01/17/2024
	Location: 1-door cooler(s)	01/17/2024
	Problem(s): Not identified	
	Correction(s): Label containers with common name.	
1/17/2024	Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.	
	Observed unlabeled pitchers containing prepared lemonade and teas (located inside undercounter one-door reach-in cooler along front preparation line).	
	Ensure that all containers used for food storage are labeled clearly with common name.	
	CORRECTED DURING ROUTINE INSPECTION - PIC labeled lemonade and tea pitchers.	

Self service area

4-602.13 Core	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	07/01/24
	Item(s): Nonfood contact surface(s)	
	Location: Microwave oven(s)	
	Problem(s): Soiled	
	Correction(s): Keep clean.	

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

Self service area

1/17/2024 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis (at a minimum, every 24 hours) to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Customer Self-Service Area - Interior cavity of microwave is soiled with encrusted food debris/splatter.

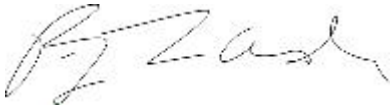
Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

Closing Comments:

Uncorrected core violation 4-602.13 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.