

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

Ann Arbor, MI 48109-1316

Person In Charge (PIC): Joshua Janks

SFE 5081 200193 3/6/2024 12:30:00 PM

Last Routine: 10/19/2023

Establishment Phone: (734) 764-0169

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 03/06/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

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|----------------------|--|--|--|----------|
| 7-201.11 Priority | | <p>POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by:</p> <p>(A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and</p> <p>(B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and sanitizers that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE and SINGLE-USE ARTICLES. (P)</p> | | 03/06/24 |
|----------------------|--|--|--|----------|

Item(s): Poisonous/toxic material(s)

03/06/2024

Problem(s): Not separated from Food

03/06/2024

Correction(s): Store toxics below and away from all other items.

3/6/2024

Chemicals shall not be stored near, with, or over foods, single-service items, clean equipment, linens, and utensils.

Boxes of single-use condiments (i.e. ketchup) were being stored next to dish machine chemicals (e.g. Ecolab Super Trump, rinse aid) in storage cabinet (located to the left of the dish machine).

Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment.

CORRECTED DURING ROUTINE INSPECTION - Single-use condiments were moved to be stored below and away from all foods, single-service items, clean equipment, linens, and utensils. In addition, recommended to PIC that storage cabinet (located to the left of the dish machine) shall be designated for chemical storage only and to relocate chemicals being stored underneath corner preparation sink to this storage cabinet.

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

Entire establishment

| | | | | |
|------------------|--|--|----------|--|
| 4-602.13 Core | | NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. | 09/01/24 | |
|------------------|--|--|----------|--|

Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

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|----------|--|--|--|--|
| 3/6/2024 | | 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. | | |
|----------|--|--|--|--|

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

- 1) Interior of dish machine, specifically where water fills/drain, is in need of cleaning. Remind staff to drain machine after operation closes.
- 2) Interior of standing two-door reach in freezer has food debris accumulation (i.e. shredded cheese) along the bottom.
- 3) Interior of undercounter one-door cooler has pooling water along the bottom surface.
- 4) Dipper well was turned off and standing water was present in the stainless steel cup that was left from the previous shift (i.e. last night). Remind staff to empty dipper well stainless steel cup at the end of each shift and run through the dish machine.

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 violation was addressed/corrected during the routine inspection. Core violation shall be 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)




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

Nonda Mihas