

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 & Market at Mosher-Jordan
Mosher Jordan Hall
200 Observatory
ZIP CODE NOT FOUND
Person In Charge (PIC): George Petsis

SFE 5081 061289 9/17/2024 12:00:00 PM
Last Routine: 02/22/2024

Establishment Phone: (734) 764-2118

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 09/17/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Front Counter

6-501.12	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.	03/01/25
Core	(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	

Item(s): Physical facilities/structures floors
Problem(s): Not clean
Correction(s): Keep clean

9/17/2024 Clean the floor under the front counter as it is soiled.

Walk in Freezer

4-501.11	Chronic EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	03/01/25
Core		

Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

9/17/2024 Equipment shall be maintained in a state of good repair.

Observed ice accumulation/buildup on the floor inside the walk-in freezer. PIC stated that a work order has been placed to have the walk-in freezer serviced/repair. In the meantime, ensure that floor remains free of ice to avoid injuries.

Closing Comments:

This office recommends you take and record receiving temperatures for the local food items that are delivered directly to your operation. This will help you confirm the food is arriving at proper temperatures.

Date mark the draft latte as it is considered a time/temperature control for safety food item. Use the standard

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seven day date marking procedure used for all ready to eat food items.

This operator was able to discuss proper employee health & hygiene, hot & cold holding, cooking temperatures, approved suppliers, and cleaning/sanitizing. Great Job!

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.