

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
ZIP CODE NOT FOUND

SFE 5081 200193 9/24/2024 12:30:00 PM
Last Routine: 03/06/2024

Person In Charge (PIC): Terry Coombe

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
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 09/24/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Blue Cafe

6-501.111	The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by:	10/23/24
Priority Foundation	(A) Routinely inspecting incoming shipments of FOOD and supplies; (B) Routinely inspecting the PREMISES for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf) (D) Eliminating harborage conditions.	

Item(s): Pest(s) flies
Problem(s): Present in facility Without use of trapping devices
Correction(s): Utilize trapping devices to help eliminate pests.

9/24/2024	The presence of insects shall be controlled to minimize their presence on the premise by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.	
	Observed several fruit flies present in the facility, specifically on/near opened banana that was left over from the previous shift, without trapping devices present.	
	Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator. In addition, discard any remaining open bananas at the end of each shift.	

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
Problem(s): Soiled

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Blue Cafe

Correction(s): Keep clean.

9/24/2024	Floor drains/sinks are soiled and in need of cleaning to prevent harborage conditions for drain flies and other pests.
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Closing Comments:

Joint routine inspection conducted with Jennifer Nord, RS. Executive Chef, Jason Burgett was also present for the routine inspection.

Establishment was currently not in operation. Hours of operation are 6:00-11:30 PM daily.

Follow up needed to reinspect priority foundation item 6-501.111.

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