

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 East Quad
East Quad
701 E. University
ZIP CODE NOT FOUND

SFE 5081 075855 9/30/2024 12:00:00 AM
Last Routine: 3/14/2024

Person In Charge (PIC): Allan Sheldon

Establishment Phone: 734-764-0136

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

This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 9/30/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

3-501.18 Priority	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)	09/30/24
----------------------	--	----------

Item(s):	Ready to eat, potentially hazardous food(s)	9/30/2024
Problem(s):	Beyond consume by date	9/30/2024
Correction(s):	Discard.	

9/30/2024 Pesto (located in two separate locations throughout the facility) had discard/use by date of 9/26.

CORRECTED DURING ROUTINE INSPECTION - Expired pesto was discarded.

4-602.13 Core	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	03/01/25
------------------	--	----------

Item(s):	Nonfood contact surface(s)
Problem(s):	Soiled
Correction(s):	Keep clean.

9/30/2024 The following items throughout the facility are in need of cleaning:

- 1) Gaskets on quesadilla station cold-holding unit (located across from oven).
- 2) Dust pan.

Closing Comments:

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

Establishment was currently not in operation. Visit following link for up-to-date hours of operation: <https://dining.umich.edu/menus-locations/cafes/blue-cafe/east-quad/?menuDate=2024-10-04>.

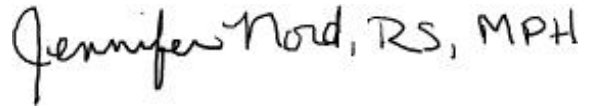
Submit cleaning/sanitizing procedures for nitro cold brew coffee dispensing machine for review.

Priority violation 3-501.18 was addressed/corrected during the routine inspection, therefore no additional follow up is required at this time, however please address/correct core violation 4-602.13 as soon as possible.

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.

Jennifer Nord