

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 7/23/2025 8:30:00 AM
Last Routine: 01/09/2025

Establishment Phone: (734) 615-9193

INSPECTION TYPE:
 Routine Inspection

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|--------------------|-----|
| 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 Mihos, a representative from University of Michigan, on 07/23/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

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|-----------------------|--|--------------------------|------|-------|------|----|-------|-------|--|----|-------|------|--|-----|------|------|--|----------|
| 4-501.114 Priority | A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P) <table border="0" style="margin-left: 20px;"> <tr> <td>Chlorine</td> <td>ppm</td> <td>pH<10</td> <td>pH<8</td> </tr> <tr> <td>25</td> <td>120 F</td> <td>120 F</td> <td></td> </tr> <tr> <td>50</td> <td>100 F</td> <td>75 F</td> <td></td> </tr> <tr> <td>100</td> <td>55 F</td> <td>55 F</td> <td></td> </tr> </table> Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P) Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P) | Chlorine | ppm | pH<10 | pH<8 | 25 | 120 F | 120 F | | 50 | 100 F | 75 F | | 100 | 55 F | 55 F | | 07/23/25 |
| Chlorine | ppm | pH<10 | pH<8 | | | | | | | | | | | | | | | |
| 25 | 120 F | 120 F | | | | | | | | | | | | | | | | |
| 50 | 100 F | 75 F | | | | | | | | | | | | | | | | |
| 100 | 55 F | 55 F | | | | | | | | | | | | | | | | |
| | Item(s): Other chemical sanitizing solution concentration(s) Location: 3-compartment sink Problem(s): Does not achieve sanitization | 07/23/2025 07/23/2025 | | | | | | | | | | | | | | | | |

7/23/2025 A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

Observed 0 ppm (using a lactic acid/DDBSA test strip) in sanitizing solution where Ecolab SMARTPOWER Sink and Surface Cleaner and Sanitizer is used in the sanitizing sink at the 3-compartment sink area.

Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment. For SMARTPOWER, DDBSA concentration should be between 272 and 700 ppm and lactic acid concentration should be between 704 and 1875 ppm; use appropriate test strips to confirm and verify.

CORRECTED AT THE TIME OF INSPECTION - Sanitizing sink was drained and refilled to the appropriate concentration as specified above, which was verified using a lactic acid/DDBSA test strip.

| Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
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back kitchen area

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|------------------|--|---|----------|--|
| 5-501.16 Core | | (A) An inside storage room and area and outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold REFUSE, recyclables, and returnables that accumulate. (B) A receptacle shall be provided in each area of the FOOD ESTABLISHMENT or PREMISES where REFUSE is generated or commonly discarded, or where recyclables or returnables are placed. (C) If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. | 10/21/25 | |
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Item(s): Handwash trash receptacle(s) back prep**Location:** Handwashing Sink**Problem(s):** Not provided At hand sink**Correction(s):** Provide

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| 7/23/2025 | | Each hand washing sink where disposable paper towels are utilized shall be provided with a waste receptacle. | | |
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Observed no waste receptacle near the hand washing sink in the back kitchen area.

Correct as soon as possible by providing a waste receptacle at the hand washing sink in the back kitchen area for paper towel waste.

Front Prep Area

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|-------------------|--|--|----------|--|
| 4-204.112 Core | | (A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit. (B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical). (C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable. (D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf) | 07/23/25 | |
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Item(s): Thermometer(s) refrigeration**Location:** Coffee Station**Problem(s):** Not provided**Correction(s):** Provide.

07/23/2025

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|-----------|--|--|--|--|
| 7/23/2025 | | An air thermometer shall be provided in an easily accessible/readable area for all cold-holding refrigeration units that are used to ensure foods are being held at 41°F or below. | | |
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Observed no air thermometer inside La Colombe cold brew coffee machine.

Provide air thermometers for the above cold-holding units as soon as possible to ensure

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Front Prep Area

coolers are holding at 41°F or below, and use probed food thermometer periodically to verify accuracy of air thermometer. In addition, place air thermometers in a location that is easy to find and read for employees to verify internal ambient air temperatures.

CORRECTED DURING ROUTINE INSPECTION - Airhermometer was placed inside La Colombe cold brew coffee machine.

Front Sandwich Line

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| 3-305.11 Core | FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor, unless otherwise approved. | 10/21/25 |
|------------------|---|----------|

Item(s): Food item(s) in storage
Problem(s): Exposed to dust, splash, or other contaminates
Correction(s): Store in protected manner.

7/23/2025 Keep foods safe from splash, debris, and other potential sources of contamination.
 Observed red bucket with sanitizing solution directly next to sandwiches that were being prepared by food service employee.
 Correct as soon as possible by protecting foods from splash, debris, and other potential sources of contamination.
 CORRECTED AT TIME OF ROUTINE INSPECTION - Red bucket with sanitizing solution was moved to protect foods.

Closing Comments:

Priority violation 4-501.114 was addressed/corrected during the routine inspection, therefore no additional follow up is needed at this time.

Management team and employees were able to answers all food safety-related questions.

Report emailed to person in charge and Michigan Dining management team on 7/23/2025.

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.