

## 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 9/26/2025 12:00:00 PM**  
**Last Routine: 3/21/2025**

**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 9/26/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Beverage Station

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	12/25/25
Core	(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.	
	(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.	

**Item(s):** Non-food contact surface(s)  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

9/26/2025 Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.

Observed food residue inside undercounter two-door cold-holding unit (located underneath the espresso machine).

Clean the interior cavity of the undercounter two-door cold-holding unit.

### Self service area

4-204.112	(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.	12/25/25
Core	(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	

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Self service area**

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)

**Item(s):** Thermometer(s) refrigeration  
**Problem(s):** Not provided  
**Correction(s):** Provide.

9/26/2025 An air thermometer shall be provided in an easily accessible/readable area for all cold-holding refrigeration units that are used to cold-hold potentially hazardous foods to ensure foods are being held at 41°F or below.

Observed no air thermometer inside one-door cold-holding unit where La Colombe draft cold brew and latte are held cold. Discussion held with person in charge who stated they would follow up with Rachel Christensen to obtain a SmartSense device for this cold-holding unit. In the meantime, hanging air thermometer will be used.

Provide air thermometer for the above cold-holding unit to ensure cooler is keeping potentially hazardous foods at 41°F. Place air thermometer in a location that is easy to find and read for employees to verify internal ambient air temperature.

**Closing Comments:**

Joint routine conducted by Nonda Mihas and Ellie Holmes.

Report was emailed to person in charge and Michigan Dining management team on 9/26/2025.

Person in charge (Name and Title)

Inspected By (Name and Title)



Nonda Mihas

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