

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 Market at Bursley
Bursley Hall
1931 Duffield**

**SFE 5081 029156 10/21/2025 12:00:00 PM
Last Routine: 4/16/2025**

Ann Arbor, MI 48109-2080

Person In Charge (PIC): Christina Granger

Establishment Phone: (734) 763-3449

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 Jennifer Nord, a representative from University of Michigan, on 10/21/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Counter Area

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	01/19/26
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)
Location: Microwave oven(s)
Problem(s): Soiled
Correction(s): Keep clean.

10/21/2025	Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis (at a minimum, every 24 hours) to prevent accumulation of food, debris, and other contaminants.	
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Observed the interior of both microwave ovens to be soiled with excessive food debris.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent accumulation of food, debris, and other contaminants.

Entire establishment

4-204.111	A machine vending POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall have an automatic control that prevents the machine from vending FOOD: if there is a power failure or vending unit does not maintain proper temperature. (P)	11/21/25
Priority		

Item(s): Automatic shut off

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

Location: reach-in cooler

Problem(s): Not provided

Correction(s): Provide additional equipment to meet requirement above.

10/21/2025 Main reach-in cold-holding unit and reach-in freezer containing POTENTIALLY HAZARDOUS FOOD/TIME-TEMPERATURE CONTROL FOR SAFETY FOOD (e.g. Prairie Farms milks, sushi, frozen foods) does not have an automatic shutoff device.

Provide automatic shutoff device for cold-holding units containing POTENTIALLY HAZARDOUS FOOD/TIME-TEMPERATURE CONTROL FOR SAFETY FOOD for cold-holding units that are unsupervised during operational hours.

Alternatively, a variance application may be submitted for review. Include a detailed standard operating procedure for the prevention of perishable foods being sold during cooling equipment failure.

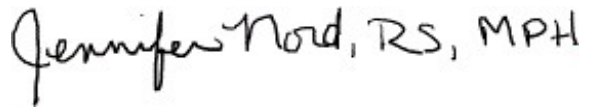
Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes.

This report was emailed to person in charge and Michigan Dining management team.

Person in charge (Name and Title)

Inspected By (Name and Title)



Jennifer Nord

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