

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.

Mujo Cafe **SFE 5081 039377 1/23/2024 1:00:00 PM**
Duderstadt Center **Last Routine: 8/2/2023**
2281 Bonisteel Blvd.
ZIP CODE NOT FOUND
Person In Charge (PIC): Erica Kippe **Establishment Phone: (734) 615-4325**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	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 1/23/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Coffee Station

4-501.114	Chronic	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	01/23/24																
Priority		<table border="0" style="width: 100%;"> <tr> <td style="width: 25%;">Chlorine</td> <td style="width: 25%;">ppm</td> <td style="width: 25%;">pH<10</td> <td style="width: 25%;">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> <p>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)</p> <p>Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</p>	Chlorine	ppm	pH<10	pH<8	25	120 F	120 F		50	100 F	75 F		100	55 F	55 F		
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)	1/23/2024																
		Problem(s): Does not achieve sanitization	1/23/2024																
		Correction(s): Discontinue use.																	

1/23/2024 A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

Coffee Station - Observed 0 ppm in sanitizing solution (located underneath espresso machine) where Stera-Sheen is used.

Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment. For Stera-Sheen, chlorine concentration shall be between 50-100 ppm; use test strips to confirm and verify.

CORRECTED DURING ROUTINE INSPECTION - Fresh sanitizing solution containing Stera-Sheen was prepared and test strip was used to ensure 50-100 ppm of chlorine.

Entire establishment

3-302.12 08/01/24

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

Core		<p>Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</p> <p>Item(s): Food item(s) Problem(s): Not identified Correction(s): Label containers with common name.</p>		
1/23/2024		<p>Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.</p> <p>Observed unlabeled pitchers containing prepared cold brew coffee, lemonade, and tea (located inside undercounter one-door reach-in cooler).</p> <p>Ensure that all containers used for food storage are labeled clearly with common name.</p>		

Loading Dock

3-501.17 Priority Foundation		<p>(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf) (B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)</p> <p>A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)</p> <p>Item(s): Commercially processed ready to eat potentially hazardous food(s) Location: 4-door cooler(s) Problem(s): Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation Correction(s): Provide proper date marks as stated above.</p>	02/02/24	
1/23/2024		<p>Potentially hazardous foods (PHF)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with discard date no greater than 7 days from preparation.</p> <p>Loading Dock Storage Area - Observed 8-day date marking (i.e. 1/18/2024-1/25/2024, 1/19/2024-1/26/2024) on multiple prepared soups (e.g. chicken noodle, French onion) inside four-door reach-in cold-holding unit (see attached photo).</p> <p>Correct immediately by properly date marking PHF/TCS foods that will be stored for longer than 24 hours with discard date that does not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.</p> <p>For example, if PHF/TCS foods were prepared on 1/18/2024, then use by date would be 1/26/2024.</p>		

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Closing Comments:

Priority/priority foundation violations shall be corrected immediately, which will be reinspected upon follow up within 7-10 days. All core violations shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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