

## 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**  
**Duderstadt Center**  
**2281 Bonisteel Blvd.**  
**ZIP CODE NOT FOUND**

**SFE 5081 039377 1/30/2024 09:00 am**

**Person In Charge (PIC): Erica Kippe**

**Establishment Phone: (734) 615-4325**

**INSPECTION TYPE:**

Follow Up Critical

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

**Corrected**

4-501.114		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	01/23/24
-----------	--	---	----------	----------

Coffee Station		Chlorine ppm		
Coffee Station		pH<10		
		25	120 F	120 F
		50	100 F	75 F
		100	55 F	55 F
		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)	

<b>Item(s):</b>	Other chemical sanitizing solution concentration(s)	01/23/2024
<b>Problem(s):</b>	Does not achieve sanitization	01/23/2024
<b>Correction(s):</b>	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.

1/30/2024 Observed 0 ppm of chlorine in the sanitizing solution (located underneath espresso machine) where Stera-Sheen is used. Upon discussion with PIC, establishment will go back to hand pouring Ecolab Sink & Surface Cleaner & Sanitizer for use on the espresso machine/utensils and will continue to use Stera-Sheen as needed. PIC assured me that they will continue to use test strips to ensure/verify appropriate concentration for each sanitizer. For chlorine, concentration shall be between 50-100 ppm. For Ecolab Sink & Surface Cleaner & Sanitizer, DDBSA concentration shall be between 272-700 ppm and lactic acid concentration shall be between 704-1875.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
---------------------	--------	---	------------	-----------

3-501.17		(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)	02/02/24	01/30/24
----------	--	--	----------	----------

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

**Item(s):** Commercially processed ready to eat potentially hazardous food(s) 01/30/2024  
**Location:** 4-door cooler(s) 01/30/2024  
**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.

1/23/2024 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.

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).

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.

For example, if PHF/TCS foods were prepared on 1/18/2024, then use by date would be 1/26/2024.

1/30/2024 CORRECTED - Prepared soups were properly date marked (i.e. 1/29/2024-2/4/2024) in the four-door reach-in cooler located in the loading dock (see attached photos).

**Closing Comments:**

Priority/priority foundation violations have been addressed/corrected.

Person in charge (Name and Title)



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

Inspected By (Name and Title)



Nonda Mihos