

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
Ann Arbor, MI 48109
Person In Charge (PIC): George

SFE 5081 061289 2/22/2024 1:21:26 PM
Last Routine: 9/26/2023

Establishment Phone: (734) 764-2118

INSPECTION TYPE:
 Routine Inspection

Manager Certified	Yes
License Posted	No
Antichoking Poster	No
CO2 Tanks Secured	N/A

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 2/22/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

4-501.17	Warewashing water shall contain cleaning solution(s) and must be used according to manufacturer's label instructions. (Pf)	02/22/24
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Item(s):	Cleaning agents for warewashing	2/22/2024
Problem(s):	Not used according to manufacturer's label instructions	2/22/2024
Correction(s):	Use according to manufacturer label directions.	

2/22/2024	THE DISH MACHINE WAS IN USE AND DISHES WERE BEING WASHED BUT THERE WAS NO SOAP IN THE DISPENSER OR DISH MACHINE. THIS WAS PROVEN BY THE COMPLETELY DRY DETERGENT CONTAINER THAT WAS ATTACHED TO THE DISH MACHINE AND THE BLINKING LIGHT ON THE MACHINE THAT INDICATED THERE WAS NO SOAP. THIS WAS DISCUSSED WITH THE MANAGER AND SOAP WAS PROVIDED DURING THE INSPECTION. THE DISHES WERE WASHED A SECOND TIME WITH DETERGENT. VIOLATION CORRECTED.	
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Entire establishment

2-103.11	The PERSON IN CHARGE shall ensure that employees, practices and policies are in compliance with the code. (Pf)	03/03/24
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Item(s):	Person-in-charge	
Problem(s):	Does not demonstrate required knowledge	
Correction(s):	Knowledge is to be obtained through an approved training program.	

2/22/2024	A DISCUSSION WITH THE FACILITY MANAGER ON FOOD SAFETY FOUND THE FOLLOWING: 1. HE IS NOT AWARE OF THE EXCLUSION AND RESTRICTION PARAMETERS FOR VOMITING AND DIARRHEA. 2. HE IS NOT AWARE OF THE MIDNIGHT POLICY TO REPORT GI ILLNESSES THROUGH THE GOOGLE FORM FOR MONITORING OF ILLNESSES IN THE EMPLOYEE POPULATION.	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

3. HE IS NOT CHECKING THE TEMPERATURE OF THE GRAB AND GO FOOD ITEMS AND INSTEAD IS RELYING ON THE TEMPERATURE ALARM SYSTEM THROUGH SMARTSENSE. THIS IS A PROBLEM AS EVIDENCED BY THE SANDWICHES AND SALADS THAT WERE OUT OF TEMPERATURE AND HAD TO BE THROWN AWAY.
 4. HE DOES NOT KNOW HOW TO READ THE DISH MACHINE STICKER TO DETERMINE IF THE DISH MACHINE IS AT THE PROPER TEMPERATURE AND IS SANITIZING THE DISHES.
 ROUTINE MONITORING OF TEMPERATURES OF FOOD IS NECESSARY TO IDENTIFY POTENTIAL PROBLEMS WITH EQUIPMENT.
 KNOWLEDGE OF EMPLOYEE HEALTH POLICIES, BOTH THE FOOD CODE POLICIES AND MIDNING POLICIES, AND ACTION RELATED TO THE POLICIES WILL CREATE A SAFER ENVIRONMENT FOR THE CUSTOMERS OF THE FACILITY. PLEASE REVIEW THE EMPLOYEE HEALTH POLICIES. BEGIN A PRACTICE OF MONITORING FOOD TEMPERATURES. IN A SMALL FACILITY SUCH AS THIS YOU CAN TEMP THEM DAILY UNTIL YOU DETERMINE YOUR EQUIPMENT AND PROCEDURES ARE FUNCTIONING. RECORD YOUR TEMPERATURES ON A LOG.

4-502.11 (A) UTENSILS shall be maintained in a state of repair or condition that complies with the requirements specified under Parts 4-1 and 4-2 or shall be discarded. 02/22/24
 Priority Foundation (B) FOOD TEMPERATURE MEASURING DEVICES shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy. (Pf)
 (C) Ambient air temperature, water pressure, and water TEMPERATURE MEASURING DEVICES shall be maintained in good repair and be accurate within the intended range of use.

Item(s): Food thermometer(s) probe 2/22/2024
Problem(s): Not calibrated 2/22/2024
Correction(s): Calibrate in accordance with manufacturer specifications.

2/22/2024 THE OPERATOR CHECKED THE THERMOMETER AND FOUND THAT IT WAS NOT PROPERLY CALIBRATED. THE THERMOMETER WAS THROWN OUT AND THE OPERATOR WILL PROVIDE A NEW THERMOMETER. CHECK THE THERMOMETER CALIBRATION WEEKLY. VIOLATION CORRECTED.

Self service area

3-501.16 **Chronic** Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: 02/22/24
 Priority (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)
 (B) At 41°F or less (P)

Item(s): Cold food item(s) 2/22/2024
Problem(s): Stored above 41 degrees F 2/22/2024
Correction(s): Store below 41 degrees F.

2/22/2024 THE SANDWICHES AND WRAPS IN THE OPEN AIR COOLER, THE COOLER THAT HAS NOT BEEN FUNCTIONING PROPERLY FOR YEARS, WERE AT 51-55 DEGREES F. ALL TCS FOOD MUST BE HELD AT 41 DEGREES F OR BELOW TO PREVENT THE GROWTH OF BACTERIA. UPON REQUEST THE FOOD WAS THROWN OUT. VIOLATION

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

CORRECTED.

4-501.11 Core		Chronic EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	05/22/24	
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Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

2/22/2024 THE OPEN AIR COOLER IS NOT FUNCTIONING PROPERLY AND WILL NOT CONSISTENTLY HOLD FOOD UNDER 41 DEGREES F. THIS UNIT WAS TO BE REPLACED 5 YEARS AGO. IT NEEDS TO BE REPLACED AS SOON AS POSSIBLE. UNTIL IT IS REPLACED ALL TCS FOOD MUST BE KEPT IN ANOTHER COOLER. IF TCS IS HELD IN THIS COOLER TIME AS A CONTROL MUST BE USED, AND THE FOOD MUST BE THROWN OUT IN 4 TO 6 HOURS AND LABELED AS SUCH.

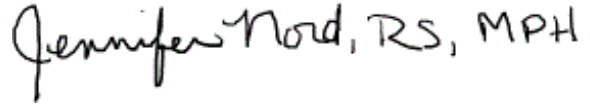
Closing Comments:

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)



Jennifer Nord

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