

## 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 3/13/2024 11:00 am**

**Establishment Phone: (734) 764-2118**

**INSPECTION TYPE:**

Follow Up Critical

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

3-501.16		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: (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)	02/22/24	02/22/24
		<p><b>Item(s):</b> Cold food item(s)</p> <p><b>Problem(s):</b> Stored above 41 degrees F</p> <p><b>Correction(s):</b> Store below 41 degrees F.</p>		02/22/2024 02/22/2024
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 CORRECTED.		
2-103.11		The PERSON IN CHARGE shall ensure that employees, practices and policies are in compliance with the code. (Pf)	03/03/24	03/13/24
		<p><b>Item(s):</b> Person-in-charge</p> <p><b>Problem(s):</b> Does not demonstrate required knowledge</p> <p><b>Correction(s):</b> Knowledge is to be obtained through an approved training program.</p>		03/13/2024 03/13/2024
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 MIDINING POLICY TO REPORT GI ILLNESSES THROUGH THE GOOGLE FORM FOR MONITORING OF ILLNESSES IN THE EMPLOYEE POPULATION. 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		

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

3/13/2024

CORRECTED - PIC DEMONSTRATED KNOWLEDGE OF THE FOLLOWING ITEMS:

1. PIC IS AWARE OF THE EXCLUSION AND RESTRICTION PARAMETERS FOR VOMITING AND DIARRHEA.
2. PIC IS AWARE OF THE MIDDINING POLICY TO REPORT GI ILLNESSES THROUGH THE GOOGLE FORM FOR MONITORING OF ILLNESSES IN THE EMPLOYEE POPULATION.
3. PIC IS NOW CHECKING THE TEMPERATURE OF THE GRAB AND GO FOOD ITEMS AND IS STILL IN THE PROCESS OF DEVELOPING A CALENDAR SYSTEM FOR DOCUMENTING THESE TEMPERATURES. IN ADDITION, ANU SUSHI DROP-OFF LOG FROM 03/13/2023 WAS OBTAINED (SEE ATTACHED PHOTO).
4. PIC WAS ABLE TO EXPLAIN HOW DISH MACHINE HEAT SENSITIVE STICKERS ARE READ TO DETERMINE IF THE DISH MACHINE IS AT THE PROPER TEMPERATURE AND IS SANITIZING THE DISHES. IN ADDITION, PIC IS USING CALENDAR SYSTEM TO DOCUMENT THE ABOVE, BUT RECOMMENDED UTILIZING LOG DEVELOPED BY MIDDINING.

4-501.17	Warewashing water shall contain cleaning solution(s) and must be used according to manufacturer's label instructions. (Pf)	03/03/24	02/22/24
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**Item(s):** Cleaning agents for warewashing 02/22/2024  
**Problem(s):** Not used according to manufacturer's label instructions 02/22/2024  
**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.

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.	03/03/24	02/22/24
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(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.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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		<p><b>Item(s):</b> Food thermometer(s) probe</p> <p><b>Problem(s):</b> Not calibrated</p> <p><b>Correction(s):</b> Calibrate in accordance with manufacturer specifications.</p>	02/22/2024	02/22/2024
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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.

**Closing Comments:**

All priority/priority foundation violations have been addressed/corrected.

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihos