

## 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.

**Blau Kitchen**  
**Ross School of Business**  
**701 Tappan St.**

**SFE 5081 206427 8/20/2024 11:15:42 AM**  
**Last Routine: 02/14/2024**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Dan Meier**

**Establishment Phone: 734-647-4996**

**INSPECTION TYPE:**

Routine Inspection

Manager Certified Yes  
License Posted Yes  
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 08/20/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Kitchen**

3-501.18 Priority	<b>Repeat</b>	A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)	08/20/24
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<b>Item(s):</b>	Ready to eat, potentially hazardous food(s)	08/20/2024
<b>Location:</b>	under the counter 2 door reach in refrigerator	08/20/2024
<b>Problem(s):</b>	Beyond consume by date	
<b>Correction(s):</b>	Discard.	

8/20/2024	SOFT CHEESES WERE FOUND WITH DATE MARKS OF 7/23 AND 7/30. SOFT CHEESE HAS THE POTENTIAL TO GROW BACTERIA AND SHOULD BE HELD FOR ONLY 7 DAYS ONCE THE PACKAGE HAS BEEN OPENED. THE CHEESES HAD BEEN OPENED FOR NEARLY ONE MONTH. UPON REQUEST THE CHEESE WAS DISCARDED. VIOLATION CORRECTED.
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4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	11/18/24
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<b>Item(s):</b>	equipment
<b>Problem(s):</b>	In poor repair
<b>Correction(s):</b>	Repair/replace.

8/20/2024	THE FLOOR TO THE WALK IN COOLER IS NOT SECURE AND HAS A TRIP HAZARD THAT GOES FOLLOWS THE SEAM THROUGH THE MIDDLE OF THE UNIT. DUE TO THE NATURE OF THE PROBLEM THE SUBFLOOR IS EXPOSED TO MOP WATER AND COULD POTENTIALLY ROT OR MOLD. TO PROTECT THE STAFF AND THE BUILDING
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Kitchen**

EQUIPMENT PROPERLY REPAIR OR REPLACE THE FLOOR AS SOON AS POSSIBLE.

4-701.10 Core 8/20/2024		EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED.	11/18/24	
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TWO EMPLOYEES WERE OBSERVED CHECKING FOOD TEMPERATURES WITH A METAL STEM THERMOMETER AND THEN RETURNING THE THERMOMETER TO THE CASE. NEITHER EMPLOYEE CLEANED OR SANITIZED THE THERMOMETER BEFORE OR AFTER USE. THE THERMOMETER PROBE HAS THE POTENTIAL TO CONTAMINATE FOOD IF IT IS NOT CLEANED AND SANITIZED AFTER USE/BEFORE PLACING IT INTO FOOD TO OBTAIN THE TEMPERATURE. THIS ITEM WAS DISCUSSED WITH EMPLOYEES AND THE PROBE WAS SANITIZED. VIOLATION CORRECTED.

6-501.12 Core	<b>Chronic</b>	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	11/18/24	
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**Item(s):** Physical facilities/structures  
**Problem(s):** Not clean

8/20/2024 THE FLOOR SINKS AND DRAINS ARE SOILED AND NEED TO BE CLEANED.

**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)



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

Jennifer Nord