

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.
Ann Arbor, MI 48109-1234
Person In Charge (PIC): Dan Meier

SFE 5081 206427 2/17/2025 12:25:39 PM
Last Routine: 08/20/2024

Establishment Phone: 734-647-4996

INSPECTION TYPE:
Routine Inspection

Manager Certified	No
License Posted	No
Antichoking Poster	No
CO2 Tanks Secured	No

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 02/17/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

6-501.12	Chronic	(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.	05/18/25
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Item(s): Physical facilities/structures
Problem(s): Not clean

2/17/2025	CLEAN ALL OF THE FLOOR SINKS AND TRENCH DRAINS IN THE FACILITY. THEY ARE SOILED AND IN NEED OF ROUTINE CLEANING.
2/17/2025	CLEAN THE FLOOR UNDER THE DISH MACHINE AS IT IS SOILED. CLEAN THIS AREA DAILY.

Closing Comments:

The operator was able to answer all food safety questions during the inspection, showing active managerial control. Great job!

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Abbreviations Appendix:

- Active Managerial Control (AMC)
- Clean in Place (CIP)
- Code of Federal Regulations (CFR)
- Environmental Protection Agency (EPA)
- Hazard Analysis and Critical Control Point (HACCP)
- Michigan Department of Agriculture & Rural Development (MDARD)
- Potentially Hazardous Food (PHF)
- Priority (P)
- Priority Foundation (Pf)
- Person-in-Charge (PIC)
- Ready-to-Eat (RTE)
- Reduced Oxygen Packaging (ROP)
- Shiga toxin-producing Escherichia coli (STEC)
- Time/Temperature Control for Safety (TCS)
- Time as a Public Health Control (TPHC)
- U.S. Department of Agriculture (USDA)
- U.S. Food & Drug Administration (FDA)

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)

Jan Maier

Inspected By (Name and Title)

Jennifer Nord, RS, MPH

Jennifer Nord

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