

## 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 3/21/2025 12:00:00 PM**  
**Last Routine: 9/17/2024**

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

INSPECTION TYPE:  
 Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	Yes

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 3/21/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Entire establishment**

2-103.11	The PERSON IN CHARGE shall ensure that employees, practices and policies are in compliance with the code. (Pf)	03/21/25
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<b>Item(s):</b>	Person-in-charge	3/21/2025
<b>Problem(s):</b>	Not ensuring compliance	3/21/2025
<b>Correction(s):</b>	Person-in-charge must ensure compliance with items listed above.	

3/21/2025	Ecolab SMARTPOWER Sink and Surface Cleaner and Sanitizer was weak (below 272 parts per million of DDBSA and below 704 parts per million of lactic acid) as evidenced by test strip in both the red bucket and clear container near the coffee machine. Student staff employees in the area were not aware when the sanitizing solutions were changed. According to PIC, sanitizing solutions were prepared at 11:00 am.	
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Addressed/corrected during routine inspection - Sanitizing dispenser (located in the back preparation area) containing SMARTPOWER Sink and Surface Cleaner and Sanitizer was verified with DDBSA/lactic acid test strip to be dispensing between 272 and 700 parts per million of DDBSA and between 704 and 1875 parts per million of lactic acid. New sanitizing solutions were prepared for the red bucket and clear container near the coffee machine. PIC was educated on the importance of regularly using the appropriate test strips to verify that sanitizing solutions are dispensed and maintained at the correct concentrations. I also recommended to PIC that all staff is retrained on cleaning/sanitizing practices, including when to change sanitizing solutions and how to use sanitizing test strips.

4-202.16	NonFOOD-CONTACT SURFACES shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.	06/19/25
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<b>Item(s):</b>	Nonfood contact surface(s)	
<b>Problem(s):</b>	Not easily cleanable	
<b>Correction(s):</b>	Repair/replace to be easily cleanable.	

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

3/21/2025 Cutting boards (attach to the front of the cold-holding units with top rails) have several pits and rough edges, which render cutting boards not smooth nor easily cleanable. Cutting boards are currently being used as a nonfood-contact surface.

Correct by replacing cutting boards with surfaces that are durable, smooth, and easily cleanable.

4-601.11 Core		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.	06/19/25	
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**Item(s):** Non-food contact surface(s)

**Problem(s):** Soiled

**Correction(s):** Keep clean.

3/21/2025 Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

The following nonfood-contact surfaces of equipment are in need of cleaning:

- 1) Observed food debris and mold-like accumulation/buildup on cold-holding unit gaskets.
- 2) Observed food debris accumulation/buildup along the bottom inside cold-holding units.

Correct as soon as possible by cleaning nonfood-contact surfaces to sight and touch and maintaining them clean at all times.

**Handwashing Sink**

4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	06/19/25	
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**Item(s):** equipment

**Problem(s):** In poor repair

**Correction(s):** Repair/replace.

3/21/2025 Wall-mounted soap dispenser has fallen off in the preparation area.

Correct as soon as possible by remounting soap dispenser, or provide another appropriate means to dispense soap (as outlined in the Food Code).

**Closing Comments:**

Please address any core items as soon as possible, which will be reinspected at the next routine inspection.

Report emailed to PIC and Michigan Dining management team on 3/22/2025.

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)

Inspected By (Name and Title)



Nonda Mihos

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