

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 at South Quad
South Quad
600 E. Madison
ZIP CODE NOT FOUND

SFE 5081 200193 4/1/2025 5:30:00 PM
Last Routine: 9/24/2024

Person In Charge (PIC): Esteban Corbin

Establishment Phone: (734) 764-0169

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
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 Nonda Mihas, a representative from University of Michigan, on 4/1/2025 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)	05/01/25
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Item(s): Cleaning agents for warewashing detergent
Location: dish machine(s)

4/1/2025 Observed no detergent is hooked up to the dish machine. PIC stated that they would order detergent for dish machine. In the meantime, any utensils and other wares must be washed with a cleaning agent before being rinsed/sanitized.

Entire establishment

4-602.11	(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: (1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P)	05/01/25
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(2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P)

(3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P)

(4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and

(5) At any time during the operation when contamination may have occurred. (P)
(B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board.

(C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned

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Entire establishment

throughout the day at least every 4 hours. (P)

(D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned:

- (1) At any time when contamination may have occurred;
- (2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;
- (3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and
- (4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT:
 - (a) At a frequency specified by the manufacturer, or
 - (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

Item(s): Food-contact surface(s) and utensil(s)

Problem(s): Not cleaned At least every 4 hours during continual use

Correction(s): Clean as specified above.

4/1/2025

Upon discussion with cafe staff, it was determined that food-contact surfaces of utensils are not cleaned every four hours while in operation since there is no detergent hooked up to the dish machine and no other cleaning step is performed prior to placing utensils and other wares in the dish machine.

Closing Comments:

Additional follow up needed to address priority item 4-602.11 and priority foundation item 4-501.17.

Report emailed to PIC and Michigan Dining management team on 4/2/2025.

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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.