

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

Person In Charge (PIC): Esteban Corbin

SFE 5081 200193 4/3/2025 10:56 am

Establishment Phone: (734) 764-0169

INSPECTION TYPE:

Follow Up Critical

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

4-602.11		(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned:	04/01/25	04/04/25
Entire establishm		(1) Except as specified in ¶ (B) of this section, before each use with a different type		
Entire establishm		of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P)		
		(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		
		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)

04/04/2025

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Problem(s): Not cleaned At least every 4 hours during continual use

04/04/2025

Correction(s): Clean as specified above.

04/04/2025

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.

4/4/2025

CORRECTED - PIC sent email verifying that dish machine detergent was ordered, delivered, and installed.

4-501.17

Dishwashing Area: Warewashing water shall contain cleaning solution(s) and must be used according to manufacturer's label instructions. (Pf)

05/01/25

04/04/25

Dishwashing Area

Item(s): Cleaning agents for warewashing detergent

04/04/2025

Location: dish machine(s)

04/04/2025

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.

4/4/2025

CORRECTED - PIC sent email verifying that dish machine detergent was ordered, delivered, and installed.

Closing Comments:

Priority and priority foundation items have been addressed/corrected.

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

Person in charge (Name and Title)

Inspected By (Name and Title)

N. Mihos, MSES

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

Nonda Mihos