

## 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.

**Mujo Cafe** **SFE 5081 039377 1/12/2026 10:00:00 AM**  
**Duderstadt Center** **Last Routine: 07/11/2025**  
**2281 Bonisteel Blvd.**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Erica Kippe** **Establishment Phone: (734) 615-4325**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	Yes
	CO2 Tanks Secured	Yes

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 01/12/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Entire establishment**

7-201.11	POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by:	01/12/26
Priority	(A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and (B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and sanitizers that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE and SINGLE-USE ARTICLES. (P)	

<b>Item(s):</b>	Poisonous/toxic material(s)	01/12/2026
<b>Problem(s):</b>	Not separated from Food	01/12/2026

**Correction(s):** Provide adequate separation to prevent contamination.

1/12/2026	Chemicals shall not be stored near, with, or over foods, single-service items, clean equipment, linens, and utensils.
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Observed multiple chemical spray bottles (e.g. sanitizer, glass cleaner) stored on countertop surfaces near foods (e.g. single-service cream cheese).

Correct by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment.

Corrected during routine inspection - Chemical spray bottles were moved to be stored in one central location that was located away from any foods, single-service items, clean equipment, linens, and utensils. Person in charge also stated that they would remind employees about this practice.

**Closing Comments:**

Please ensure that temperature logs for soups, mac and cheese, etc. are filled out daily.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Priority item 7-201.11 was addressed/corrected during the routine inspection, therefore no additional follow up is needed at this time.

Report emailed to person in charge and Michigan Dining management team.

Person in charge (Name and Title)

Inspected By (Name and Title)



Nonda Mihas

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