

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.

JavaBlu at Taubman Health Sci. Library
Taubman Health Sci. Library
1135 E. Catherine St.
ZIP CODE NOT FOUND
Person In Charge (PIC): Andrew Hall

SFE 5081 081896 2/19/2026 10:00:00 AM
Last Routine: 7/23/2025

Establishment Phone: (734) 615-9193

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 2/19/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

5-501.16	Repeat	(A) An inside storage room and area and outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold REFUSE, recyclables, and returnables that accumulate. (B) A receptacle shall be provided in each area of the FOOD ESTABLISHMENT or PREMISES where REFUSE is generated or commonly discarded, or where recyclables or returnables are placed. (C) If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.	05/20/26
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Item(s): Handwash trash receptacle(s) back prep
Location: Handwashing Sink
Problem(s): Not provided At hand sink
Correction(s): Provide

2/19/2026	Each hand washing sink where disposable paper towels are utilized shall be provided with a waste receptacle. No waste receptacle is present in the back kitchen area, specifically at or nearby the hand washing sink. Correct by providing a waste receptacle for paper towel waste at the hand washing sink in the back kitchen area.
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Front Prep Area

3-302.12	Core	Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.	05/20/26
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Front Prep Area

Item(s): Food item(s)
Problem(s): Not identified
Correction(s): Label containers with common name.

2/19/2026 Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.

Observed unlabeled squeeze bottles containing honey and various syrups (e.g. chocolate, caramel) throughout the preparation areas.

Ensure that all containers used for food storage are labeled clearly with common name. If a major allergen (e.g. dairy) is present in the food, please disclose that to the consumer in a clear manner.

4-204.112 Repeat (A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit. 05/20/26
 Core (B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical).
 (C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable.
 (D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf)

Item(s): Thermometer(s) refrigeration
Location: Coffee Station
Problem(s): Not provided
Correction(s): Provide.

2/19/2026 An air thermometer shall be provided in an easily accessible/readable area for all cold-holding refrigeration units that are used to ensure foods are being held at 41°F or below.

Observed no air thermometer inside La Colombe cold brew coffee machine.

Provide air thermometer for the above cold-holding unit as soon as possible to ensure cooler is maintaining ambient air temperature at 41°F or below, and use probed food thermometer periodically to verify accuracy of air thermometer. In addition, place air thermometer in a location that is easy to find and read for employees to verify internal ambient air temperature of the cooling unit.

Closing Comments:

Core violations should be addressed in a timely manner, which will be reinspected at the next routine inspection.

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

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