

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.

Blau Kitchen
Ross School of Business
701 Tappan St.

SFE 5081 206427 3/27/2026 11:00:00 AM
Last Routine: 09/25/2025

ZIP CODE NOT FOUND

Person In Charge (PIC): Jason Davidson

Establishment Phone: 734-647-4996

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	No
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 Jennifer Nord, a representative from University of Michigan, on 03/27/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

5-205.11	Priority Foundation	(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)		03/27/26
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Item(s):	Handwashing sink(s)		03/27/2026
Problem(s):	Not easily accessible Items stored In front of In front of		03/27/2026
Correction(s):	Make easily accessible.		

3/27/2026		A hand washing sink shall be made accessible at all times in order to facilitate/promote employee hand washing. Observed equipment and produce containers blocking the handwashing sink. Corrected during routine inspection by staff removing items in front of sink. Correct immediately by keeping hand washing sinks easily accessible at all times.		
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3-304.12	Core	During pauses in FOOD preparation or dispensing, UTENSILS shall be stored: (A) In the FOOD with their handles above the top of the FOOD and the container; (B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT (D) In running water, such as dipper well. (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or (F) In a container of water maintained at a temperature of at least 135° F.		03/27/26
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Item(s):	Dispensing utensil(s)		03/27/2026
Problem(s):	Improperly stored With handle in product		03/27/2026

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

Correction(s): Store with handle extended out of product.

3/27/2026 During pauses in food preparation, utensils shall be stored with their handles above the top of the food product to prevent food contamination.

Observed a container of flour with the scoop utensil buried within the flour. Corrected during routine inspection as staff removed scoop from within the flour.

Correct by ensuring utensil handles are always stored above the top of the food product during pauses in food preparation to prevent food contamination.

Closing Comments:

Routine inspection conducted by Jennifer Nord.

Report was emailed on March 27, 2026.

Person in charge (Name and Title)

Inspected By (Name and Title)

Jennifer Nord, RS, MPH

Jennifer Nord

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