

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 Market at Michigan Union
Michigan Union
530 S. State St.

SFE 5081 247166 6/9/2026 10:30:00 AM
Last Routine: 11/20/2025

ZIP CODE NOT FOUND

Person In Charge (PIC): Ann Heiden

Establishment Phone: 734-615-9191

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 Jennifer Nord, a representative from University of Michigan, on 06/09/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Blue Market

3-501.17	Repeat	(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf) (B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)		06/09/26
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A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s):	Commercially processed ready to eat potentially hazardous food(s)	06/09/2026
Location:	cooler(s)	06/09/2026
Problem(s):	Without date of consumption marking	
Correction(s):	Provide proper date marks as stated above.	

6/9/2026	Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard date that is no greater than 7 days from preparation.
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Observed Nemo's red velvet cake bars without date marking. Corrected when PIC Kristen discussed the process for adding date marks and removed items from cooler to add the appropriate date marking.

Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed on June 12, 2026.

Excellent food safety knowledge displayed by staff members Kristen and Ella.

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)

Jennifer Nord, RS, MPH

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

Jennifer Nord