

## 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 6/18/2025 1:15:00 PM**  
**Last Routine: 12/16/2024**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Jared Soffer**

**Establishment Phone: 734-615-9191**

**INSPECTION TYPE:**

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	N/A
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 Nonda Mihas, a representative from University of Michigan, on 6/18/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Blue Market**

3-501.16 Priority	Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	07/17/25
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**Item(s):** Cold food item(s)  
**Location:** Empty beer bottle storage area  
**Problem(s):** Stored above 41 degrees F  
**Correction(s):** Store below 41 degrees F.

6/18/2025	Potentially hazardous (PH)/time and temperature-controlled (TCS) foods for safety being held cold shall be held at 41°F or below to prevent the growth of pathogens.
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Strawberry lunchbox cake with buttercream frosting was observed being held out of refrigeration at ambient temperature. M|Dining's buttercream frosting recipe was reviewed and it was determined that the buttercream frosting is considered a PH/TCS food, therefore any cakes using buttercream frosting must be held under refrigeration at 41°F or below at all times.

3-501.17 Priority Foundation	(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	07/17/25
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Blue Market**

consumed. (Pf)

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)

**Location:** cooler(s)

**Problem(s):** Without date of consumption marking

**Correction(s):** Provide proper date marks as stated above.

6/18/2025 Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked.

Observed reat Shop Cookies 'N Cream Mousse Parfaits and Ne-Mo's Bakery cakes (located in the open air cooler) without date marks.

Correct by date marking all PH/TCS foods that will be stored for longer than 24 hours.

**Self service area**

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 09/16/25  
 Core (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.  
 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

**Item(s):** Non-food contact surface(s) outsides of equipment

**Location:** Under the pizza oven(s) Empty beer bottle storage area

**Problem(s):** Soiled

**Correction(s):** Keep clean.

6/18/2025 Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Interior cavity of toaster has excess accumulation of bread crumbs/debris.

Correct by cleaning/maintaining nonfood-contact surfaces of equipment to sight and touch as soon as possible.

**Closing Comments:**

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

Follow up is needed to address priority item 3-501.16 and priority foundation item 3-501.17.

Report emailed to Michigan Dining management team on 6/20/2025.

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.