

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 6/20/2025 01:00 pm

ZIP CODE NOT FOUND

Person In Charge (PIC): Ann Heiden

Establishment Phone: 734-615-9191

INSPECTION TYPE:

Follow Up Critical

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

3-501.16 Blue Market Blue Market		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	06/20/25
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Item(s):	Cold food item(s)		6/20/2025
Location:	Empty beer bottle storage area		6/20/2025
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.

6/20/2025		ADDRESSED/CORRECTED - Lunchbox cakes with buttercream frosting are now being held in open air cooler at 41°F or below.		
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3-501.17 Blue Market Blue Market		(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)	07/17/25	06/20/25
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A date marking system that does not exceed 7 days, including date of preparation, or

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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opening is to be used. (Pf)

		Item(s): Commercially processed ready to eat potentially hazardous food(s)	6/20/2025	
		Location: cooler(s)	6/20/2025	
		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.

6/20/2025

ADDRESSED/CORRECTED - Shop Cookies 'N Cream Mousse Parfaits were appropriately dated on follow up with expiration/use by dates no greater than 7 days from receipt. Ne-Mo's Bakery cakes will be dated with expiration/use by date no greater than 30 days from receipt, per manufacturer's instructions.

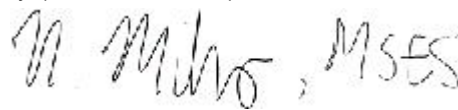
Closing Comments:

Priority/priority foundation items have been addressed/corrected.

Report emailed to person in charge and Michigan Dining management team on 6/20/2025.

Person in charge (Name and Title)

Inspected By (Name and Title)



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

Nonda Mihos