

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.

Mujo Cafe
Duderstadt Center
2281 Bonisteel Blvd.
Ann Arbor, MI 48105

Person In Charge (PIC): Erica Kippe

SFE 5081 039377 7/22/2026 11:00:12 AM
Last Routine: 01/12/2026

Establishment Phone: (734) 615-4325

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	No

Violation

Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Thania Flores, a representative from University of Michigan, on 07/22/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Coffee Station

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.	10/21/26
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Item(s): Dispensing utensil(s)

Location: Coffee Station

Problem(s): Improperly stored In water less than 135 degrees f

Correction(s): Maintain water at 135 degrees F or greater.

7/22/2026	During pauses in food prep, utensils shall be stored in either cool, running water, on a clean surface, or in water that is maintained at 135 °F or above.
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Coffee area - Observed coffee stirring spoons stored in a container of standing water and ice.

Correct as soon as possible. Store utensils in a dipper well with cool running water, on a clean surface, or in water that is maintained at 135 °F or above. Do not store utensils in standing water that is less than 135 °F.

Closing Comments:

Joint routine inspection conducted by Ellie Holmes and Thania Flores.

Staff was knowledgeable about the operation and able to answer all food safety questions. Great job!

This report was emailed on July 23, 2026.

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

Person in charge (Name and Title)

Inspected By (Name and Title)



Thania Flores

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