

## 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.

**JavaBlu at Taubman Health Sci. Library**  
**Taubman Health Sci. Library**  
**1135 E. Catherine St.**  
**Ann Arbor, MI 48109-5726**  
**Person In Charge (PIC): Miranda (staff)**

**SFE 5081 081896 8/18/2026 10:30:15 AM**  
**Last Routine: 02/19/2026**

**Establishment Phone: (734) 615-9193**

**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 |
|--------------------|--------|---------------------------------------------------|------------|-----------|
|--------------------|--------|---------------------------------------------------|------------|-----------|

This Facility was inspected by Thania Flores, a representative from University of Michigan, on 08/18/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Back prep area

|                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |          |
|---------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| 3-501.17<br>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)<br>(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) | 08/18/26 |
|---------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

|                       |                                                              |            |
|-----------------------|--------------------------------------------------------------|------------|
| <b>Item(s):</b>       | In house prepared ready-to-eat potentially hazardous food(s) | 08/18/2026 |
| <b>Location:</b>      | cooler(s)                                                    | 08/18/2026 |
| <b>Problem(s):</b>    | Without date of consumption marking                          |            |
| <b>Correction(s):</b> | Provide proper date marks as stated above.                   |            |

8/18/2026 Potentially hazardous foods stored longer than 24 hours shall be date marked with a consumption/discard date no greater than seven days from preparation date.

Observed a container of cheese in the reach-in cooler in the back prep area, with no datemarking on the container.

Correct immediately by properly date marking foods that will be stored for longer than 24 hours and use within seven days. Any remaining food at the end of seven days shall be discarded.

CORRECTED DURING ROUTINE INSPECTION - Staff properly datemarked the container of cheese.

5-205.11 Repeat

08/18/26

| Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
|--------------------|--------|---------------------------------------------------|------------|-----------|
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**Back prep area**

- 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)

**Item(s):** Handwashing sink(s)

08/18/2026

**Location:** Handwashing Sink

08/18/2026

**Problem(s):** Not easily accessible Items stored In In

**Correction(s):** Remove items from handsink. Do not store items at handsink.

8/18/2026

A hand washing sink shall be made accessible at all times in order to facilitate/promote employee hand washing. In addition, hand washing sinks shall only be maintained clean and used for hand washing purposes.

Observed the handwashing sink in the back prep area next to the 3-compartment sink with a sponge stored inside it, which makes it inaccessible and the handwashing sink shall not have any items stored inside it.

Correct immediately by keeping hand washing sinks easily accessible at all times, and only use hand washing sinks for hand washing purposes.

CORRECTED DURING ROUTINE INSPECTION - The sponge was removed from the handwashing sink which made it easily accessible and encourages/promotes handwashing.

**Front service area**

- 3-501.18 A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: 08/18/26
- Priority (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)
- (2) Is in a container or PACKAGE that does not bear a date or day; (P) or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)

**Item(s):** Ready to eat, potentially hazardous food(s)

08/18/2026

**Location:** inside refrigerator conference room

08/18/2026

**Problem(s):** Beyond consume by date

**Correction(s):** Discard.

8/18/2026

Potentially hazardous (PH)/time and temperature-controlled foods for safety (TCS) foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Observed multiple PH/TCS foods, including three "chicken wrap" (located inside the front area grab-n-go cooler in front of the cash register) with "best if used by" dates of 8/17/2026.

Correct immediately by discarding any PH/TCS foods that are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

CORRECTED DURING ROUTINE INSPECTION - Staff member discarded the three chicken wraps that were beyond the listed expiration date using their waste protocol.

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

**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 August 19, 2026.

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.