

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 Cafe & Market at Wolverine Village
Wolverine Village
310 Hill St
Ann Arbor, MI 48109
Person In Charge (PIC):

SFE 5081 367092 9/18/2026 11:30:00 AM
Last Routine: 9/18/2026

INSPECTION TYPE:
Routine Inspection

Establishment Phone:

Manager Certified	Yes
License Posted	N/A
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 Thania Flores, a representative from University of Michigan, on 9/18/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Coffee Station

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 consumed. (Pf)	09/28/26
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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)

Location: inside refrigerator

Problem(s): Without date of consumption marking

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

9/18/2026	Commercially-processed ready-to-eat foods that are opened and stored for greater than 24 hours shall have a consume/discard by date no greater than 7 days from the date the milk container was opened.
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Observed various milk containers in the coffee service area cooler, without a date of when it was opened and its discard date.

Correct immediately by ensuring that the consume/discard date does not exceed 7 days from the date the milk container was opened.

Prep Area

4-602.11	(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned:	09/18/26
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Prep Area

Priority

(1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P)

(2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P)

(3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P)

(4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and

(5) At any time during the operation when contamination may have occurred. (P)

(B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board.

(C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P)

(D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned:

(1) At any time when contamination may have occurred;

(2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;

(3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and

(4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT:

(a) At a frequency specified by the manufacturer, or

(b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

Item(s): Food-contact surface(s) and utensil(s)

Location: Drink station Blender Area

Problem(s): Not cleaned At least every 4 hours during continual use

Correction(s): Clean as specified above.

9/18/2026

Food-contact surfaces of equipment and utensils that are in continuous use with potentially hazardous foods items must be changed with clean equipment/utensils at least every 4 hours.

Observed the blender cups were soiled and staff did not have a protocol noting the frequency as to how often they should be cleaned.

Correct immediately by swapping out in-use food-contact surfaces with clean equipment/utensils that have gone through wash, rinse, and sanitize steps at a minimum of every 4 hours.

Retail area

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

4-204.112 Core (A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit.
 (B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical).
 (C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable.
 (D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf)

Item(s): Thermometer(s)
Location: inside refrigerator
Problem(s): Not provided

9/18/2026 An air thermometer shall be provided in an easily accessible/readable area for all cold-holding refrigeration units that are used to cold-hold potentially hazardous foods to ensure foods are being held at 41°F or below.

Observed the open air milk cooler without an air thermometer.

Provide an air thermometer for the above cold-holding unit as soon as possible to ensure coolers are keeping potentially hazardous foods at 41°F, and use probed food thermometer periodically to verify accuracy of air thermometer. In addition, place air thermometers in a location that is easy to find and read for employees to verify internal ambient air temperatures.

Closing Comments:

Joint routine inspection conducted by Jennifer Nord, Ellie Holmes, and Thania Flores.

Implement the following:

1) Although cold and hot holding temperatures were good throughout the establishment, establish a practice that encourages staff to use a probed food thermometer to routinely monitor and record temperatures in a log.

2) Floor drains and baskets must be easily accessible/removable to allow for cleaning. Currently, the receiving floor sink baskets are pinned to the drain pipes.

EHS Food Safety will follow-up within 10 days to check on all items noted in this report.

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

This report was emailed on September 18, 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.