

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.

Blau Kitchen
Ross School of Business
701 Tappan St.

Ann Arbor, MI 48109-1234

Person In Charge (PIC): Eirik Kauserud

SFE 5081 206427 9/23/2026 10:00:00 AM

Last Routine: 03/27/2026

Establishment Phone: 734-647-4996

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	No
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 Thania Flores, a representative from University of Michigan, on 09/23/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dry goods storage area

3-202.15	FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. (Pf)	10/03/26
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Priority Foundation

Item(s): Food package(s)
Problem(s): Dented, dented on seam or swollen
Correction(s): Discard.

9/23/2026	Food packages shall be in good condition and protect the integrity of its contents so that food is not exposed to adulteration or potential contamination.
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Observed a dented can of water chestnuts.

Correct by removing the dented can from use and ensuring all food packages are in good condition.

CORRECTED DURING ROUTINE INSPECTION - PIC set aside the can to be discarded.

Kitchen

4-601.11	Repeat (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	09/23/26
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Priority Foundation

(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): Food-contact surface(s) equipment can openers
Location: Prep area can opener and cutting blade
Problem(s): Soiled
Correction(s): Clean prior to opening.

09/23/2026
09/23/2026

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

9/23/2026 Food-contact surfaces of equipment shall be cleaned sanitized to sight and touch once they have become contaminated and/or soiled.

Observed the following food-contact surfaces of equipment throughout the establishment that are in need of cleaning:

1) Can opener blade is soiled with encrusted food debris.

Correct immediately by cleaning and sanitizing all food-contact surfaces of equipment to sight and touch once they have become contaminated and/or soiled.

CORRECTED DURING ROUTINE INSPECTION - Can opener was cleaned and sanitized.
Discussed with PIC that can opener should be cleaned after each use.

4-501.11 **Repeat** EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 12/22/26
Core

Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

9/23/2026 Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

1) Walk-in freezer - mechanical issue causing icicle formation in the ceiling

Correct as soon as possible by repairing the above equipment items throughout the facility.

Walk in Cooler

6-501.11 PHYSICAL FACILITIES shall be maintained in good repair. 12/22/26
Core

Item(s): Physical facilities
Location: Walk-in cooler
Problem(s): In poor repair
Correction(s): Repair/replace.

9/23/2026 Establishment shall be maintained in a state of good repair.

Observed the following items throughout the establishment that are in need of repair/replacement

1) Floor of walk-in cooler - Observed the floor of the walk-in cooler soiled and made e non-easily cleanable material.

Correct as soon as possible by repairing/replacing the floor of the walk-in cooler to make it smooth and easily cleanable.

Closing Comments:

Joint routine inspection conducted by Ellie Holmes and Thania Flores.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Recommend the following:

1) Observed the water filters by the ice machine, dated as early as 2023, replace them if needed and provide kitchen staff with replacement schedule so they can monitor.

2) Increasing cooler and freezer units for the volume of items that are produced from this kitchen.

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

This report was emailed on September 23, 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.