

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
ZIP CODE NOT FOUND
Person In Charge (PIC):

SFE 5081 367092 10/14/2026 10:30 am

Establishment Phone:

INSPECTION TYPE:

Follow Up Critical

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

4-204.112		(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.	12/17/26	
Retail area		(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).		
Retail area		(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

Corrected

4-602.11		(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned:	09/18/26	10/14/26
Prep Area		(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)		
Prep Area		(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		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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.

10/14/2026

10/14/2026

10/14/2026 CORRECTED. Blender cups are being washed, rinsed, and sanitized every 4 hours. Staff aware of protocol.

3-501.17
Coffee Station
Coffee Station

(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

10/14/26

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.

10/14/2026

10/14/2026

10/14/2026 CORRECTED. Milks datemarked with its opened and discard date.

Closing Comments:

Joint follow-up inspection conducted by Ellie Holmes and Thania Flores.

All priority/priority foundation items have been addressed/corrected.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Continue to work on addressing/correcting core violations, which will be reinspected at the next routine inspection.

This report was emailed on October 14, 2026.

Person in charge (Name and Title)

Inspected By (Name and Title)



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

Thania Flores