

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 Mosher-Jordan
Mosher Jordan Hall
200 Observatory
Ann Arbor, MI 48109
Person In Charge (PIC): George Petsis

SFE 5081 061289 10/28/2026 11:00:00 AM
Last Routine: 04/13/2026

Establishment Phone: (734) 764-2118

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
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This Facility was inspected by Ellie Holmes, a representative from University of Michigan, on 10/28/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Prep Area

4-601.11 Chronic Priority Foundation	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.	10/28/26
	Item(s): Food-contact surface(s) equipment can openers Problem(s): Soiled Correction(s): Keep clean.	10/28/2026 10/28/2026
10/28/2026	Food-contact surfaces of equipment shall be cleaned and sanitized to sight and touch once they have become contaminated and/or soiled. Observed the tabletop can opener blade to be soiled with encrusted food debris. Corrected during routine inspection when staff removed can opener for cleaning; discussed with PIC George about the new model of can opener with an easily-removable blade (seen at Wolverine Village).	

Retail area

3-501.16 Priority	Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	10/28/26
	Item(s): Cold food item(s) Location: reach-in cooler	10/28/2026 10/28/2026

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Retail area**Problem(s):** Stored above 41 degrees F**Correction(s):** Store below 41 degrees F.

10/28/2026 Potentially hazardous (PH)/time and temperature-controlled (TCS) foods for safety being held cold shall be held at 41°F or below to prevent the growth of pathogens.

Observed the pre-packaged sandwiches within the reach-in cooler with an internal temperature of 47-50 degrees F.

Corrected during routine inspection when PIC George removed and discarded sandwiches. He will take the unit out of service and call for repair of the unit.

4-501.11 EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 01/26/27
Core

Item(s): equipment**Location:** reach-in cooler ; Fan(s) ; reach-in cooler**Problem(s):** In poor repair**Correction(s):** Repair/replace. ; Repair/replace.

10/28/2026 Equipment and equipment components throughout the facility shall be maintained in state of good repair.

Observed the reach-in cooler holding prepackaged sandwiches and sushi . See Violation 3-501.16 for more information.

Correct as soon as possible by repairing or replacing the above cold-holding unit to keep potentially hazardous foods at 41 degrees F or below.

Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed to mangement on October 28, 2026.

Person in charge (Name and Title)

Inspected By (Name and Title)



Ellie Holmes

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