

## 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.

**Einstein Bros. Bagels**  
**UM Hospital**  
**1500 E. Medical Center Dr.**  
**Ann Arbor, MI 48109**  
**Person In Charge (PIC): Jeff Hasho**

**SFE 5081 056609 8/18/2022 10:15:00 AM**  
**Last Routine: 3/7/2022**

**Establishment Phone: (734) 936-5100**

INSPECTION TYPE:  
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
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 Nonda Mihas, a representative from University of Michigan, on 8/18/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### back kitchen area

6-501.111	The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by:	09/17/22
Priority Foundation	(A) Routinely inspecting incoming shipments of FOOD and supplies; (B) Routinely inspecting the PREMISES for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf) (D) Eliminating harborage conditions.	

**Item(s):** Pest(s) flies  
**Problem(s):** Present in facility  
**Correction(s):** Remove pests from facility.

8/18/2022	The presence of insects shall be controlled to minimize their presence on the premise by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.	
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Observed several flies present in the facility, specifically in the back kitchen area, without trapping devices present. In addition, multiple bags of trash are being held on rolling cart in the back kitchen area, which creates harborage conditions for insects.

Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator.

### Front Line

3-501.16	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:	09/17/22
Priority	(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)	

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Front Line**

**Item(s):** Cold food item(s)  
**Location:** cooler(s)  
**Problem(s):** Stored above 41 degrees F  
**Correction(s):** Store below 41 degrees F.

8/18/2022 Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Entire front line two-door reach-in cooler with top rail where bagels and sandwiches are prepared is out of temperature, including sliced meats and tomatoes at 55 degrees F. PIC stated that service repair was made on the above unit yesterday and service call was made at time of routine inspection to address this issue. In the meantime, PIC discarded out of temperature potentially hazardous foods and will be placing all potentially hazardous foods on ice until unit can be repaired. Additional follow-up will be made to ensure potentially hazardous food held cold are being held at 41 degrees F or below and to verify that this cooling-holding unit has been repaired

Correct immediately by cold-holding potentially hazardous foods at 41 degrees F or below at all times.

3-304.14 Core (A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose. 02/01/23  
 (B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily.  
 (C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.  
 (D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil.  
 (E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.  
 (E) SINGLE-USE disposable sanitizer wipes shall be used in accordance lable instructions.

**Item(s):** Wiping cloth(s)  
**Problem(s):** Not completely summerged in sanitizing solution  
**Correction(s):** Store wiping cloths completely submersed in sanitizer.

8/18/2022 In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses.

Observed one wiping cloth in a sanitizer bucket under the front hand washing sink and one beneath the coffee station stored in sanitizer buckets with insufficient amounts of sanitizer to completely submerge the wiping cloths in sanitizing solution between uses.

Correct as soon as possible by storing wet wiping cloths completely submerged in a sanitizing solution between uses. To ensure the above, sanitizing buckets should be filled at least halfway or greater with sanitizing solution, and one wet wiping cloth per sanitizing bucket is optimal to achieve best results and proper sanitization. In addition, wiping cloth shall be replaced with a clean wiping cloth once it has become soiled.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Front Line**

4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	02/01/23	
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**Item(s):** equipment  
**Location:** cooler(s)  
**Problem(s):** Do not meet requirements of rule  
**Correction(s):** Repair/replace to meet requirements of rule.

8/18/2022 Equipment shall be maintained in a state of good repair.

Front line cooler is not keeping potentially hazardous foods at 41 degrees F or below (see 3-501.16 for more details).

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

**Closing Comments:**

This inspection was jointly conducted by Nonda Mihas and Neil Kalakay.

Priority/priority foundation items shall be addressed/corrected immediately, and follow-up will be conducted within 30 days. All remaining core violations shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <http://ehs.umich.edu/campus-life-safety/food-safety/inspections/>

Person in charge (Name and Title)

Inspected By (Name and Title)




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

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 Nonda Mihas