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 48109-0057

Person In Charge (PIC): Dion Bourque
Establishment Phone: (734) 936-5100

INSPECTION TYPE:
Manager Certified: Yes
License Posted: Yes
Antichoking Poster: Yes
CO2 Tanks Secured: N/A

This Facility was inspected by David Peters, a representative from University of Michigan, on 08/15/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

3-501.17 (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)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): In house prepared ready-to-eat potentially hazardous food(s)
Location: Walk-in cooler
Problem(s): Without date of consumption marking
Correction(s): Provide proper date marks as stated above.

Front service area

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

08/15/19 OBSERVED A SMALL CLEAR PLASTIC FOOD PAN WITH AN ORANGE-ISH SAUCE IN IT WITHOUT ANY LABELING. THE PIC STATED IT WAS ANCHO SALSA MADE LAST NIGHT (8/14/19) AND THE PREP PERSON WAS SUPPOSED TO PUT THE SAUCE IN SQUEEZE BOTTLES WITH LABELS, BUT MATCHING LIDS AND BOTTLES FOR SAUCE ARE IN SHORT SUPPLY. THE PIC PROPERLY LABELED AND DATED THE CONTAINER OF ANCHO SALSA AT THE TIME OF THE INSPECTION. CORRECTED.
### Front service area

**Item(s):** Physical facilities/structures floors  
**Problem(s):** With accumulation of debris  
**Correction(s):** Keep clean.

<table>
<thead>
<tr>
<th>Date</th>
<th>Description/Remarks/Correction Schedule</th>
</tr>
</thead>
<tbody>
<tr>
<td>08/15/2019</td>
<td>OBSERVED DEBRIS AND DROPPED ITEMS ON THE FLOOR AREAS UNDER THE STORAGE SHELVES IN THE PREP AREA. CLEAN.</td>
</tr>
<tr>
<td>08/15/2019</td>
<td>OBSERVED FOOD CRUMBS AND FOOD DEBRIS ON THE FLOOR AREA UNDER THE BAGEL DISPLAY CASE. CLEAN.</td>
</tr>
</tbody>
</table>

**Closing Comments:**

DION BOURQUE: SERVSAFE CFSM 14975463, EXP. 4-12-2022

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/](http://ehs.umich.edu/campus-life-safety/food-safety/inspections/)

**Person in charge (Name and Title)**  
[Signature]

**Inspected By (Name and Title)**  
[Signature]  
David Peters

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