

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.

Eigen Cafe
Ford Robotics Building
2505 Hayward
Ann Arbor, MI 48109
Person In Charge (PIC): Darren Meyer

SFE 5081 252558 05/16/2022 11:00:00 AM
Last Routine: 02/19/2021

Establishment Phone: (734) 936-2542

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	N/A
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 David Peters, a representative from University of Michigan, on 05/16/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Self service 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)	05/16/22
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Item(s):	Cold food item(s)	05/16/2022
Location:	Grab 'n Go Cooler	05/16/2022
Problem(s):	Stored above 41 degrees F	
Correction(s):	Store below 41 degrees F.	

05/16/2022	Potentially hazardous food (time/temperature control for safety food) shall be maintained at 5°C (41°F) or less.	
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Observed Blue-To-Go packaged salads and a cut fruit cup at approx. 48-50 degrees and packaged sandwiches at approx. 43-45 degrees in a Grab-n-Go cooler. The Blue-To-Go foods were dated for sale through 5/17/22. An M|Dining employee stated the Blue-To-Go items were delivered and put into the display cooler this morning. Other commercially packaged foods in the same cooler were found at 41 degrees or less. The Blue-To-Go items may have been above 41 degrees upon delivery given the other packaged foods already in the cooler are at or below 41 degrees. Jared Soffer with M|Dining arrived during the inspection and agreed to pull back all the Blue-To-Go items for disposal and will investigate if circumstances around the production and delivery of today's Blue-To-Go inventory exposed these foods to unsafe temperatures. Corrected.

4-602.12 Core	(A) The FOOD-CONTACT SURFACES of cooking and baking EQUIPMENT shall be cleaned at least every 24 hours. This section does not apply to hot oil cooking and filtering EQUIPMENT if it is cleaned as specified in Subparagraph 4-602.11(D)(6). (B) The cavities and door seals of microwave ovens shall be cleaned at least every 24	05/16/22
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Self service area

hours by using the manufacturer's recommended cleaning procedure.

Item(s): Microwave oven door seals and cavities

05/16/2022

Location: Microwave oven(s)

05/16/2022

Problem(s): Not cleaned

Correction(s): Clean as required above.

05/16/2022 The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.

The microwave oven in the self-service area was observed with some food splatter on the interior cavity surfaces. The microwave interior was cleaned by the M|Dining PIC at the time of the inspection. Corrected.

Closing Comments:

This routine inspection was jointly conducted by Dave Peters and Neil Kalakay.

This routine inspection was an evaluation of just the self-pay grab-n-go kiosk as the customer-serve part of the operation is closed until further notice.

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)




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

David Peters