

## 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): Nathan Norman**

**SFE 5081 252558 10/19/2022 10:30:48 AM**  
**Last Routine: 5/16/2022**

**Establishment Phone: (734) 936-2542**

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 David Peters, a representative from University of Michigan, on 10/19/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Dishwashing Area

5-202.13 Priority	An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch. (P)	10/19/22
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**Item(s):** Air gap  
**Location:** sink(s) faucet  
**Problem(s):** Not provided  
**Correction(s):** Provide air gap that is twice the diameter of the drain line and no less than 1 inch.

10/19/2022	An air gap between the water supply inlet and the flood level of the plumbing fixture shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch.	
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Observed the hosed faucet at the dish sink near the dishwasher hanging below the flood rim of the sink and creating a cross connection between the drinking water system and nondrinking water system.

Correct as soon as possible by repairing/replacing the spring on the hosed faucet so that the nozzle is held at least one inch above the flood rim of the sink to prevent a cross connection between the drinking and nondrinking water systems.

### Entire establishment

3-501.17 Priority Foundation	(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	10/29/22
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Entire establishment**

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):** Commercially processed ready to eat potentially hazardous food(s)

**Problem(s):** Improperly date marked Longer than 7 days stored at 41 degrees f

**Correction(s):** Provide proper date marks as stated above.

10/19/2022 Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.

Observed multiple TCS foods throughout the establishment (e.g. house made cold brew and soups) stored longer than 24 hours date marked for greater than 7 days (10/19-10/26).

Correct immediately by educating employees on proper date marking techniques and correctly date marking any potentially hazardous foods stored longer than 24 hours. Any remaining food at the end of seven days shall be discarded.

**Self service area**

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 hours by using the manufacturer's recommended cleaning procedure.	10/19/22
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**Item(s):** Microwave oven door seals and cavities

**Location:** Microwave oven(s)

**Problem(s):** Not cleaned

**Correction(s):** Clean as required above.

10/19/2022

10/19/2022

10/19/2022 The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.

Observed the cavity of the microwave oven in the self-service area with a buildup of food debris.

CORRECTED AT TIME OF INSPECTION: The microwave was cleaned and sanitized to remove any food debris. Maintain a cleaning procedure of cleaning the microwave oven at least every 24 hours.

**Closing Comments:**

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

Priority/priority foundation violations shall be addressed/corrected immediately, which will be reinspected upon follow-up.

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/>

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)



Inspected By (Name and Title)



David Peters

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