

## 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**  
**ZIP CODE NOT FOUND**

**SFE 5081 252558 4/5/2023 9:14:06 AM**  
**Last Routine: 10/19/2022**

**Person In Charge (PIC): Syed Ahsan**

**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 Nonda Mihas, a representative from University of Michigan, on 4/5/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Service 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)	04/05/23
	(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)

<b>Item(s):</b>	In house prepared ready-to-eat potentially hazardous food(s)	4/5/2023
<b>Location:</b>	under the counter 2-door under counter cooler	4/5/2023
<b>Problem(s):</b>	Without date of consumption marking	
<b>Correction(s):</b>	Provide proper date marks as stated above.	

4/5/2023	Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.
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Observed a pitcher of potentially hazardous cold brew coffee that is held longer than 24 hours with no visible date marks in a two door under counter cooler in the service area.

CORRECTED AT TIME OF ROUTINE INSPECTION: Date marks were provided for the cold brew coffee and the PIC educated the staff to provide date marks on cold brew coffee going forward.

6-301.12	Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:	04/05/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Service Area**

- (A) Individual, disposable towels; (Pf)
- (B) A continuous towel system that supplies the user with a clean towel;(Pf) or
- (C) A heated-air hand drying device.(Pf)
- (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)

**Item(s):** Sanitary hand drying provisions

4/5/2023

**Location:** handsink paper towel dispenser

4/5/2023

**Problem(s):** Not provided

**Correction(s):** Provide.

4/5/2023 Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.

Observed no paper towels provided at hand washing sink in the service area.

**CORRECTED AT TIME OF ROUTINE INSPECTION:** The paper towel dispenser was reloaded with more paper towel. Ensure that paper towels are supplied at all times to every handsink to encourage employee hand washing.

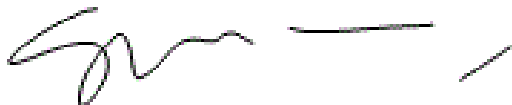
**Closing Comments:**

All priority foundation violations were corrected at the time of the routine inspection. No follow up inspection is required.

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.

Nonda Mihas