

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.
ZIP CODE NOT FOUND
Person In Charge (PIC): Jeff Hasho

SFE 5081 056609 8/7/2023 10:30:00 AM
Last Routine: 2/9/2023

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
--------------------	--------	---	------------	-----------

This Facility was inspected by David Peters, a representative from University of Michigan, on 8/7/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

6-501.12	Repeat	(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.	11/05/23
----------	---------------	---	----------

Item(s): Physical facilities/structures
Location: floor sink
Problem(s): Soiled
Correction(s): Keep clean.

8/7/2023 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas throughout establishment/facility in need of cleaning:

1) The floor sinks, in particular, the floor sink next to the 2-door roll-in cooler in the back prep area and the floor sink under the large single compartment sink in the front service area are in need to cleaning to remove stains, soils and other debris.

2) Floor areas under cabinets, counters, equipment and storage shelves observed with dropped items, debris, disposable items and other soils.

Clean as soon as possible.

Front Line

4-501.114	Priority	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	08/07/23																
		<table border="0" style="width: 100%;"> <tr> <td style="text-align: center;">Chlorine</td> <td style="text-align: center;">ppm</td> <td style="text-align: center;">pH<10</td> <td style="text-align: center;">pH<8</td> </tr> <tr> <td style="text-align: center;">25</td> <td style="text-align: center;">120 F</td> <td style="text-align: center;">120 F</td> <td></td> </tr> <tr> <td style="text-align: center;">50</td> <td style="text-align: center;">100 F</td> <td style="text-align: center;">75 F</td> <td></td> </tr> <tr> <td style="text-align: center;">100</td> <td style="text-align: center;">55 F</td> <td style="text-align: center;">55 F</td> <td></td> </tr> </table>	Chlorine	ppm	pH<10	pH<8	25	120 F	120 F		50	100 F	75 F		100	55 F	55 F		
Chlorine	ppm	pH<10	pH<8																
25	120 F	120 F																	
50	100 F	75 F																	
100	55 F	55 F																	

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
--------------------	--------	---	------------	-----------

Front Line

Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

Item(s): Other chemical sanitizing solution concentration(s)

8/7/2023
8/7/2023

8/7/2023

A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation shall be used in accordance with the EPA-registered label use instructions.

Observed a shallow plastic tray at the espresso/cappuccino machine used to hold SmartPower Sink & Surface Sanitizer Cleaner used to wipe off the milk frothing wand at no detectable concentration of the lactic acid/DDBSA-based sanitizer. The barista working at this station stated they were due to change the sanitizing solution and wiping cloth within the next 20 minutes, but as there was no detectable concentration of sanitizer in the solution, it was requested they refresh the solution immediately at the dispensing station at the back hand sink.

The employee returned with fresh solution in the tray and a new wiping cloth, but when checked with test strips, the new solution was found testing at basically zero parts per million. It was determined that in order to refill the shallow plastic trays with sanitizing solution, the flow rate of the solution from the dispenser is run too slow to avoid a fair amount of splashing from the shallow trays. The problem is, it appears, when running the dispensing station at a slow(er) flow rate, it does not siphon enough (any?) undiluted SmartPower into the water stream to result in the required concentration of sanitizing solution.

The sanitizer dispensing station was run at "full flow" into the shallow plastic pan - and while there was considerable splashing - the dispensed concentration in the shallow plastic container was at the proper concentration range of 272-700 PPM when checked with test strips. Corrected.

Recommend a volume of sanitizing solution be dispensed into a large container (red sani pail) at a full rate of flow from the dispensing tower, checked with test strips, then poured into the smaller, shallow plastic trays for wiping the frothing wand.

4-903.11
Core

Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.

08/07/23

Item(s): Single-service/single-use article(s)

Problem(s): Exposed to dust, splash, or other contaminates

Correction(s): Store in protected manner.

8/7/2023
8/7/2023

8/7/2023

Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored where they are not exposed to splash, dust, or other contamination.

Observed two boxes of disposable food gloves sitting on a work surface next to the bagel slicer on the front line with a bagel/bread crumbs dropped onto the unused gloves in their boxes. The unused disposable gloves should be protected from contamination by storing the boxes of food gloves away from where they can be contaminated by food debris.

The PIC relocated the two boxes of gloves to a storage rack on an adjacent wall designed to hold boxes of gloves where they cannot become contaminated. Corrected.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
--------------------	--------	---	------------	-----------

Front Line

6-501.11 Core	Repeat	PHYSICAL FACILITIES shall be maintained in good repair.		11/05/23
------------------	--------	---	--	----------

Item(s): Physical facilities
Problem(s): In poor repair
Correction(s): Repair/replace.

8/7/2023 Physical facilities shall be maintained in a state of good repair.

Observed the ceiling tiles above the Toast-Qwik machine on the front line heavily discolored and stained. This issue was cited at the previous routine inspection on Feb. 9, 2023, has not been corrected, and is now a repeat violation.

Correct as soon as possible by replacing all discolored and stained ceiling tiles.

6-501.18 Core		PLUMBING FIXTURES such as HANDWASHING SINKS, toilets, and urinals shall be cleaned as often as necessary to keep them clean.		11/05/23
------------------	--	--	--	----------

Item(s): Handwashing facility front
Location: hand wash sink(s)
Problem(s): Soiled
Correction(s): Keep clean.

8/7/2023 Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.

Observed the front line hand sink soiled with what appears to be coffee residues/stains. The hand sink should only be used for hand washing. Instruct staff to use the adjacent large 1-compartment dump/rinse sink for dumping old coffee or other unused beverages and not to use the hand sink.

Clean the hand sink to remove the coffee stains/residues.

Closing Comments:

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