

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 10/9/2023 9:30:00 AM
Last Routine: 4/5/2023

Person In Charge (PIC): Jared Soffer

Establishment Phone: (734) 936-2542

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	Yes

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/9/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

3-501.18 Priority	A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)	10/09/23
----------------------	--	----------

Item(s):	Ready to eat, potentially hazardous food(s)	10/9/2023
Location:	1-door cooler(s)	10/9/2023
Problem(s):	Beyond consume by date Longer than 7 days stored at 41 degrees f	
Correction(s):	Dispose of food item.	

10/9/2023 Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Observed multiple prepackaged York Street items with an expiration date of 10/09/2023 in the standing one-door reach-in cooler.

Correct immediately by discarding any potentially hazardous foods that are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

CORRECTED DURING ROUTINE INSPECTION - PIC discarded expired food items.

6-501.12 Core	(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.	04/01/24
------------------	---	----------

Item(s): Physical facilities/structures

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

back kitchen area

Problem(s): Not clean
Correction(s): Keep clean

10/9/2023 Physical facilities shall be maintained clean to sight and touch.
 Back kitchen/ware wash area is in need of cleaning/organization.
 Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Coffee Station

3-501.17 Priority Foundation	Chronic	(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)		10/09/23
---------------------------------	----------------	--	--	----------

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): Without date of consumption marking
Correction(s): Provide proper date marks as stated above.

10/9/2023 Potentially hazardous foods (PHF)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with discard date no greater than 7 days from preparation.
 Observed no date mark on gallon of milk inside Frankie coffee machine.
 Correct immediately by properly date marking PHF/TCS foods that will be stored for longer than 24 hours with discard date that does not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

CORRECTED DURING ROUTINE INSPECTION - PIC date marked gallon of milk with consumption/discard date that is no greater than 7 days from preparation date.

4-602.13 Core		NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.		10/09/23
------------------	--	--	--	----------

Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

10/9/2023 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

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

Coffee Station

Hotel pan that is being used to store bag of white chocolate syrup is soiled.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

CORRECTED DURING ROUTINE INSPECTION - PIC swapped out soiled hotel pan for a clean storage vessel until a squeeze bottle can be obtained for white chocolate syrup.

Front Prep Area

7-102.11 Priority Foundation	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)	10/09/23
---------------------------------	---	----------

Item(s):	Working containers-toxics cleaner	10/9/2023
Problem(s):	Not labeled as to content	10/9/2023
Correction(s):	Label all containers as to content.	

10/9/2023	Working containers of chemical/toxic materials shall be labeled with their common name.
-----------	---

Observed unlabeled containers of detergent and Ecolab Sink and Surface Cleaner and Sanitizer on working surfaces in the front preparation area.

Correct immediately by labeling all chemical containers with common name (e.g. cleaner, sanitizer, degreaser, etc.)

CORRECTED DURING ROUTINE INSPECTION - PIC labeled containers of detergent and Ecolab Sink and Surface Cleaner and Sanitizer.

Closing Comments:

Priority/priority foundation items were addressed/corrected during the routine inspection. Remaining core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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