

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): Kevin Globke	SFE 5081 252558	4/3/2024 10:00:00 AM Last Routine: 10/09/2023 Establishment Phone: (734) 936-2542
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INSPECTION TYPE: Routine Inspection	<table style="width: 100%; border: none;"> <tr> <td style="width: 70%;">Manager Certified</td> <td style="width: 30%;">Yes</td> </tr> <tr> <td>License Posted</td> <td>Yes</td> </tr> <tr> <td>Antichoking Poster</td> <td>Yes</td> </tr> <tr> <td>CO2 Tanks Secured</td> <td>N/A</td> </tr> </table>	Manager Certified	Yes	License Posted	Yes	Antichoking Poster	Yes	CO2 Tanks Secured	N/A
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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 04/03/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

5-202.13	Repeat	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)	04/03/24
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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.

4/3/2024	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 (and/or shortening the hose) on the hosed sprayer 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. As a temporary fix, the sprayer nozzle was placed on a built-in hook intended for the storage of the hose with sprayer between uses and the PIC will inform staff to hang up the sprayer on the hook after each use until the above permanent fix is completed.

Self service area

4-602.12	Repeat	(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.	04/03/24
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Self service area

		Item(s): Microwave oven door seals and cavities		04/03/2024
		Location: Microwave oven(s)		04/03/2024
		Problem(s): Not cleaned		
		Correction(s): Clean as required above.		

4/3/2024		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.		

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.		04/03/24
		Item(s): Physical facilities/structures counters/cabinets		04/03/2024
		Problem(s): With accumulation of debris		04/03/2024
		Correction(s): Keep clean.		

4/3/2024		Physical facilities shall be cleaned as often as necessary to keep them clean.		
		Observed debris/litter inside a cabinet at the Franke automated coffee machine. There is a circular cutout in the countertop to allow for trash to be deposited into the cutout and then into a garbage can in the cabinet, but this has been abandoned to entice users to throw away their trash in the 'landfill', 'recycling', and/or 'compost' containers preferred by the university's sustainability program. While a single-use/disposable items caddy has been placed over the cutout to block its use, if the caddy is moved away from the cutout, then customers throw their trash into the cutout and it accumulates in the cabinet below.		
		CORRECTED AT THE TIME OF THE INSPECTION: The trash was cleaned out of the interior cabinet area and a garbage can will be put back into the cabinet in case the cutout gets uncovered during non-business hours, etc. The caddy was positioned over the cutout to discourage customers from using this as a trash disposal point. Ultimately, the circular cutout in the counter needs to be sealed/covered permanent as was done to a similar cutout in the counter next to this opening.		

Service Area

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		04/03/24
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Service Area

consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

<p>Item(s): Commercially processed ready to eat potentially hazardous food(s)</p> <p>Problem(s): Without date of consumption marking</p> <p>Correction(s): Provide proper date marks as stated above.</p>	<p>04/03/2024</p> <p>04/03/2024</p>
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4/3/2024 Refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded.

Upon an inquiry by the PIC regarding the need to date mark opened containers of the La Colombe Cold Brew Coffee Concentrate, it was observed on the product label "Use within 2 weeks of opening", along with "Refrigerate after opening". The opened containers of concentrate are refrigerate after opening, but not routinely date marked. And even with an opened container of concentrate likely to only last a few days until needing to open a new container, based on the above statement to use the concentrate within two weeks, the decision was made the opened containers require 2-week (date opened + 13 days) require date marks.

CORRECTED AT THE TIME OF THE INSPECTION: The PIC labeled the open container of the cold brew coffee concentrate with the correct expiration date mark and will continue to do so moving forward for this product.

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