

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 **SFE 5081 252558 11/10/2025 11:00:00 AM**
Ford Robotics Building **Last Routine: 5/2/2025**
2505 Hayward
ZIP CODE NOT FOUND
Person In Charge (PIC): Syed Ahsan **Establishment Phone: (734) 936-2542**

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| INSPECTION TYPE: | Manager Certified | Yes |
| Routine Inspection | 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 |
|--------------------|--------|---|------------|-----------|

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 11/10/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

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| 4-302.14 | A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf) | 12/09/25 |
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Item(s): Sanitizer test kit
Problem(s): Not provided
Correction(s): Provide.

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| 11/10/2025 | Establishment uses Ecolab SMARTPOWER Sink and Surface Cleaner and Sanitizer for sanitization. When asked to provide test strips, food service employee provided a roll of quaternary ammonia test strips and stated that they had run out of lactic acid/DDBSA test strips. Correct by providing lactic acid/DDBSA test strips to ensure proper concentration when using Ecolab's SMARTPOWER Sink and Surface Cleaner and Sanitizer. Use test strips regularly to ensure proper concentrations are achieved, and keep test strips in an area that safeguards them from water damage. | |
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| 4-601.11 | (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. | 02/08/26 |
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Item(s): Non-food contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

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| 11/10/2025 | Nonfood-contact surfaces of equipment shall be maintained clean. Observed the following nonfood-contact surfaces of equipment throughout the establishment |
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| Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
|--------------------|--------|---|------------|-----------|
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Entire establishment

that are in need of cleaning:

- 1) Observed debris accumulation along the bottom interior of the undercounter one-door reach-in cooler (located along the front line) and the upright one-door reach-in cooler (located in the back kitchen area).
- 2) Observed spilled liquid residue upon opening the cooler door containing gallon of milk that is attached to the Frankie beverage machine at the self-service area.
- 3) Interior cavity of microwave (located in the self-service area) has food residue buildup, specifically along the bottom.

Correct by cleaning and maintaining the above nonfood-contact surfaces of equipment throughout the establishment.

Self service area

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| 4-204.111 Priority | A machine vending POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall have an automatic control that prevents the machine from vending FOOD: if there is a power failure or vending unit does not maintain proper temperature. (P) | 12/09/25 |
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Item(s): Automatic shut off
Location: Coffee Station reach-in cooler(s)
Problem(s): Not provided
Correction(s): Provide.

11/10/2025 One-door reach-in cooler containing gallon of milk at the Frankie beverage machine in the self-service area does not have an automatic shutoff device or 24/7 temperature monitoring system.
 Provide automatic shutoff device or 24/7 temperature monitoring system for all cold-holding units containing POTENTIALLY HAZARDOUS/TIME-TEMPERATURE CONTROL FOR SAFETY FOOD.

Closing Comments:

Report emailed to person in charge and Michigan Dining management team.

Person in charge (Name and Title)

Inspected By (Name and Title)



Nonda Mihas

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