

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 2/19/2024 11:00:00 AM
Last Routine: 8/7/2023

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
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This Facility was inspected by Nonda Mihos, a representative from University of Michigan, on 2/19/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

6-501.12	Chronic	(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.	08/01/24
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Item(s): Physical facilities/structures floors
Problem(s): With accumulation of debris
Correction(s): Keep clean.

2/19/2024 Physical facilities shall be maintained clean to sight and touch.

Floor, specifically underneath the small Champion dish machine (located in the main hospital cafeteria kitchen), is soiled with debris accumulation/buildup.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Entire establishment

3-501.17	Priority Foundation	(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)	02/19/24
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A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

Item(s): In house prepared ready-to-eat potentially hazardous food(s) 2/19/2024
Problem(s): Improperly date marked 2/19/2024

2/19/2024 Potentially hazardous foods (PHF)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with the appropriate preparation date and discard date no greater than 7 days from preparation.

Observed two different containers of hash browns inside standing two-door reach-in cooler on front line with the following preparation dates in the future: 2/20/2024-2/23/2024 and 2/21/2024. I spoke with the employee who date-marked the hash browns and they stated that incorrect preparation date was used by accident.

In addition, yogurt parfaits in customer front-facing open air cooler along with various milks and creamers in stainless steel carafes in the customer self-service had date marking stickers with preparation date of 1/22/2024. Upon speaking with PIC, it was determined that one of the label makers had month window still set to January instead of February, which was changed at the time of inspection to reflect the correct month (i.e. February).

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 - Hash browns, yogurt parfaits, and milks/creamers were updated with the appropriate preparation and discard dates/times.

Front Line

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 08/01/24
 Core (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.

Item(s): Non-food contact surface(s)
Problem(s): With accumulation of debris
Correction(s): Keep clean.

2/19/2024 Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Observed food crumbs and debris accumulation inside containers used to stored single-use bags for bagels/sandwiches (located above bagel display/storage case).

Correct as soon as possible cleaning nonfood-contact surfaces of equipment to sight and maintaining them clean at all times.

Closing Comments:

Priority foundation violation was corrected during the routine inspection. Core violations shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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



Nonda Mihas

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