

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 4/24/2024 09:00 am

Establishment Phone: (734) 936-2542

INSPECTION TYPE:

Follow Up Critical

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

5-202.13	An air gap between the water supply inlet and the flood level rim of the PLUMBING Dishwashing Ar FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall be at least twice the Dishwashing Ar 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.

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.

4/24/2024 A work order has been submitted by the PIC to schedule the repair/replace the spring on the sprayer. The PIC will share the email string/work order with the inspector. The PIC has informed all staff to hang up the sprayer on the hook after each use until the permanent fix is completed. The sprayer nozzle was observed placed on a built-in hook intended for the storage of the sprayer between uses at the time of today's follow-up inspection. Notify this office as soon as the repair/fix of the sprayer spring has been completed.

Corrected

3-501.17	(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)	04/13/24	04/03/24
Service Area	(B) A container of refrigerated, commercially prepared READY-TO-EAT		
Service Area			

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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)

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) 04/03/2024
Problem(s): Without date of consumption marking 04/03/2024
Correction(s): Provide proper date marks as stated above.

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.

4-602.12	(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.	07/02/24	04/03/24
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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	(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	07/02/24	04/03/24
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Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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of FOOD is exposed such as after closing.

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.

Closing Comments:

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