

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 5/9/2024 02:00 pm

Person In Charge (PIC): Syed Ahsan

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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Corrected

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	05/09/24
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	Item(s):	Air gap		5/9/2024
	Location:	sink(s) faucet		5/9/2024
	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.

5/9/2024		CORRECTED - Hosed faucet at the dish sink near the dishwasher has been raised to be at least one inch between the drinking water system and nondrinking water system (see attached photo).		
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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 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)		
Service Area				

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

		Item(s): Commercially processed ready to eat potentially hazardous food(s)	4/3/2024	
		Problem(s): Without date of consumption marking	4/3/2024	
		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.

Closing Comments:

PIC emailed photo for correction of priority violation 5-202.13 (see attached photo), therefore no signature obtained.

Person in charge (Name and Title)

Inspected By (Name and Title)



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

Nonda Mihos