

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

SFE 5081 056609 8/15/2024 10:00:00 AM
Last Routine: 02/19/2024

Person In Charge (PIC): Jeff Hasho

Establishment Phone: (734) 936-5100

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	No

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 08/15/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	02/01/25
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Core

Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

8/15/2024	Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.	
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Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

- 1) Preparation/dump sink (located behind front counter) has excessive coffee staining present in sink basin.
- 2) Top rail of cold-holding unit (located behind front counter) has excessive food debris accumulation, specifically between tubs of cream cheese.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

6-501.12	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.	02/01/25
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Core

(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures floors
Problem(s): Soiled

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

Correction(s): Keep clean.

8/15/2024 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

- 1) Floor sinks continue to be soiled and in need of cleaning, specifically underneath preparation/dump sink (located behind front counter) and where walk-in cooler/freezer condensate line drains into.
- 2) Walk-in freezer floor has food debris buildup/accumulation, specifically underneath shelving units.
- 3) Floor underneath bagel display case has food debris buildup/accumulation.

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

Closing Comments:

Sanitizer concentration log is being used for the small Small Champion dish machine log in the main hospital cafeteria dish washing area. In addition, heat sensitive stickers are being placed in the corrective action column with no color change indicating that the dish machine is not properly sanitizing. I was able to verify that the small Champion dish machine was sanitizing appropriately using my ThermoWorks DishTemp Plate Stimulating Thermometer and heat sensitive tape. Please utilize high temperature dish machine log ((as is used for the large Champion high temperature ware wash machine) and review practices/procedures in regards to filling out the log, including appropriate corrective action.

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

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.