

## 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**

**SFE 5081 252558 10/23/2024 10:30:27 AM**  
**Last Routine: 4/3/2024**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Vishal Selvamani**

**Establishment Phone: (734) 936-2542**

**INSPECTION TYPE:**

Routine Inspection

Manager Certified	No
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 Jennifer Nord, a representative from University of Michigan, on 10/23/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Entire establishment**

3-501.16 Priority		Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)		10/23/24
		<b>Item(s):</b> Cold food item(s)		10/23/2024
		<b>Problem(s):</b> Stored above 41 degrees F		10/23/2024
		<b>Correction(s):</b> Store below 41 degrees F.		
10/23/2024		INDIVIDUAL USE CONTAINERS OF CREAM CHEESE WERE FOUND IN AT 47-50 DEGREES F IN THE AMBIENT AIR SIDE OF THE DISPLAY CASE. CREAM CHEESE REQUIRES TEMPERATURE CONTROL FOR SAFETY (TCS) AND MUST BE REFRIGERATED. ALL COLD FOOD ITEMS MUST BE HELD AT 41 DEGREES F OR BELOW TO PREVENT THE GROWTH OF PATHOGENIC BACTERIA. THESE ITEMS WERE THROWN OUT UPON REQUEST. VIOLATION CORRECTED.		
2-102.11 Priority Foundation		The PERSON IN CHARGE shall demonstrate this knowledge by compliance with this Code, by being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM, or by responding correctly to the inspector's questions as they relate to the specific FOOD operation. (Pf)		11/02/24
		<b>Item(s):</b> Person-in-charge		
		<b>Problem(s):</b> Not ensuring compliance		
10/23/2024		WHILE ON SITE THE ONLY PERSON IN CHARGE (PIC), A STUDENT MANAGER, WAS NOT AWARE OF HOW TO EVALUATE THE DISH MACHINE TO DETERMINE IF IT WAS FUNCTIONING PROPERLY. THERE WAS NO HEAT TAPE OR ANY OTHER MECHANISM TO CHECK THE DISH MACHINE. IT IS THE RESPONSIBILITY OF A FULL TIME MANAGER		

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

TO MAKE SURE THE PROPER TOOLS ARE PROVIDED TO THE STUDENT MANAGER AND OTHER STAFF FOR CHECKING THE DISH MACHINE. ALL STAFF SHOULD BE AWARE OF WHICH SIDE OF THE DISPLAY CASE TO PLACE THE CREAM CHEESE SO THAT IT WILL REMAIN AT PROPER TEMPERATURES. THE FULL TIME MANAGER NEEDS TO PROVIDE MORE TRAINING AND OVERSIGHT FOR THIS LOCATION. PROVIDE A PLAN FOR FURTHER TRAINING AND INCREASED OVERSIGHT.

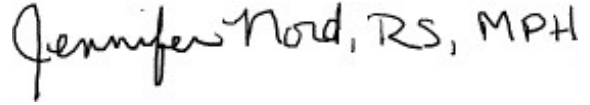
**Closing Comments:**

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)



Jennifer Nord

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