

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 11/15/2024 10:30 am

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

3-501.16		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	10/23/24
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Item(s): Cold food item(s) 10/23/2024
Problem(s): Stored above 41 degrees F 10/23/2024
Correction(s): Store below 41 degrees F.

2-102.11		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	11/15/24
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Item(s): Person-in-charge 11/15/2024
Problem(s): Not ensuring compliance 11/15/2024

11/15/2024

11/15/2024 The operator has instituted the use of thorough checklists to help the students remember what needs to be completed and how to determine if the dish machine is functioning properly. The operator spends two hours at the cafe each morning before moving on to another facility. He returns again in the afternoon for 1.5 hours. Training/reminders are provided for staff each day.

Closing Comments:

Much improved. Thank you for sharing your practices with me.

Approved

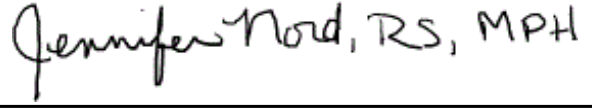
Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)



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

Inspected By (Name and Title)



Jennifer Nord