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.

The Healthy Heart Cafe
UM Cardiovascular Center
1500 E. Medical Center Dr.
Ann Arbor, MI 48109-5852

Person In Charge (PIC): Kaylee Boot
Establishment Phone: (734) 232-4117

INSPECTION TYPE: Routine Inspection

Manager Certified: Yes
License Posted: Yes
Antichoking Poster: Yes
CO2 Tanks Secured: N/A

--- Back Counter ---

5-205.15 Core

A PLUMBING SYSTEM shall be:
(A) Repaired according to LAW; (P) and
(B) Maintained in good repair.

Item(s): Plumbing system drain line(s)
Location: sink(s) drain
Problem(s): Not maintained
Correction(s): Maintain in good repair


--- back kitchen area ---

3-501.17 Priority Foundation

(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)
(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

This Facility was inspected by David Peters, a representative from University of Michigan, on 08/21/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.
back kitchen area

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)  08/21/2019
**Location:** 1-door cooler(s)  08/21/2019
**Problem(s):** Without date of consumption marking
**Correction(s):** Provide proper date marks as stated above.

**08/21/2019**
A PARTIALLY CUT INTO LOAF OF DELI TURKEY BREAST WAS FOUND WRAPPED IN PLASTIC WRAP IN THE BACK 1-DOOR REACH-N COOLER WITHOUT DATE MARKING. THE PIC STATED A FOOD WORKER HAD BEEN CUTTING OFF PIECES EARLIER IN THE MORNING FOR THE SALAD BAR AND HAD FORGOTTEN TO TRANSFER THE DATE MARKS FROM THE PREVIOUS WRAPPING. THE PIC ADDED THE CORRECT DATE MARK TO THE DELI TURKEY. CORRECTED.

**Closing Comments:**
PIC: KAYLEE BOOT

SERVSAFE CFSM
EXAM #: 2549031
STUDENT #: 16879421

HAS BEEN UNABLE TO GET HER SERVSAFE CFSM CERTIFICATE FROM SERVSAFE DUE TO SOME FORM OF UNRESOLVED CLERICAL ERROR. PASSED THE EXAM IN MARCH OF 2019.

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/

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Person in charge (Name and Title)  

[Signature]

Inspected By (Name and Title)  

[Signature]  

david peters

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