

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.

Atrium Healthy Heart Cafe
UM Cardiovascular Center
1500 E. Medical Center Dr.
Ann Arbor, MI 48109-5852
Person In Charge (PIC):

SFE 5081 075511 07/08/2022 11:35:50 AM
Last Routine: 01/13/2022

Establishment Phone: (734) 232-4117

INSPECTION TYPE:
Routine Inspection

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

| Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
|--------------------|--------|---|------------|-----------|
|--------------------|--------|---|------------|-----------|

This Facility was inspected by David Peters, a representative from University of Michigan, on 07/08/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Front Prep Area

| | | |
|---------------------|---|----------|
| 5-205.11 | (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf) | 07/08/22 |
| Priority Foundation | (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf) | |

| | | |
|-----------------------|---|------------|
| Item(s): | Handwashing sink(s) | 07/08/2022 |
| Location: | handsink | 07/08/2022 |
| Problem(s): | Not accessible | |
| Correction(s): | Handwashing sinks are to be accessible for use at all times | |

07/08/2022 A hand washing sink shall be kept clean, used only for hand washing, and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.

Observed the hand washing sink in the front of the house prep area with a broom and dustpan in front of it, making it hard to access.

CORRECTED: PIC moved the items into a different part of the cafe, making the hand washing sink accessible.

| | | |
|----------|---|----------|
| 6-501.12 | (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. | 10/06/22 |
| Core | (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing. | |

Location: Under the prep sink(s)

07/08/2022 Physical facilities shall be maintained clean to sight and touch.

Observed the floor drain and the floor around it beneath the front of the house prep sink to be soiled and in need of cleaning.

| Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
|--------------------|--------|---|------------|-----------|
|--------------------|--------|---|------------|-----------|

Front Prep Area

Correct as soon as possible by cleaning the above items throughout establishment/facility to sight and touch and maintaining cleanliness at all times.

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)

 , REHS

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

David Peters