

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.

ZIP CODE NOT FOUND

Person In Charge (PIC): Geri Peterman

SFE 5081 075511 1/12/2023 10:00:19 AM
Last Routine: 7/8/2022

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
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 1/12/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

3-501.17	(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)	01/22/23
Priority Foundation	(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 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): In house prepared ready-to-eat potentially hazardous food(s)

Location: 1-door cooler(s)

Problem(s): Without date of consumption marking

Correction(s): Provide proper date marks as stated above.

1/12/2023	Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.
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Observed no visible date marks on containers of sliced tomato, egg salad, and hard boiled eggs that are stored for longer than 24 hours and a longer than 7 day date mark on a container of shredded tuna (1/10 - 1/19).

Correct immediately by properly date marking foods that will be stored for longer than 24 hours with either preparation date, use by date, or range of dates that is not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

Front service area

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Front service area

7-201.11 Priority		POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by: (A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and (B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and sanitizers that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE and SINGLE-USE ARTICLES. (P)		01/12/23
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Item(s): Poisonous/toxic material(s)

1/12/2023

Problem(s): Not separated from

1/12/2023

Correction(s): Provide adequate separation to prevent contamination.

1/12/2023		Chemicals shall not be stored near, with, or over foods, clean single-service items, utensils, linens, and equipment.		
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Observed a bottle of Windex hanging on a rack next to beverages

CORRECTED AT TIME OF ROUTINE INSPECTION: PIC moved the bottle of windex so that it was no longer hanging near the beverages.

Store all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment.

4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.		04/12/23
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Item(s): equipment

Location: Open Air Cooler

Problem(s): Broken

Correction(s): Repair/replace.

1/12/2023		Equipment shall be maintained in a state of good repair.		
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Observed the open air cooler on the front service line broken and not in use. All TCS food items that needed to be held cold were held in ice baths. The PIC states that a work order has already been placed.

Correct as soon as possible by repairing the above equipment items throughout the facility.

Front Serving Line

3-304.14 Core		(A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose. (B) Cloths in-use for wiping counters and equipment shall be held between uses in a		04/12/23
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Front Serving Line

chemical sanitizer solution, and laundered daily.

(C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.

(D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil.

(E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.

(E) SINGLE-USE disposable sanitizer wipes shall be used in accordance lable instructions.

Item(s): Wiping cloth(s)

Location: espresso/cappuccino maker

Problem(s): Not completely summerged in sanitizing solution

Correction(s): Store wiping cloths completely submersed in sanitizer.

1/12/2023 In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses.

Observed a damp wiping cloth stored in an empty, shallow sanitizer container underneath the espresso machine on the front line.

Correct as soon as possible by storing wet wiping cloths completely submerged in a sanitizing solution between uses. To ensure the above, sanitizing buckets should be filled at least halfway or greater with sanitizing solution, and one wet wiping cloth per sanitizing bucket is optimal to achieve best results and proper sanitization. In addition, wiping cloth shall be replaced with a clean wiping cloth once it has become soiled.

Closing Comments:

The inspection software was malfunctioning at the time of the routine inspection and therefore no signature was able to be captured from the person in charge.

This inspection was performed jointly by Neil Kalakay and Nonda Mihas.

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)

N. Mihas, MSES

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

Nonda Mihas