

## 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.**

**SFE 5081 075511 1/19/2023 11:00 am**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Geri Peterman**

**Establishment Phone: (734) 232-4117**

**INSPECTION TYPE:**

Follow Up Critical

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

7-201.11		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	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.

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) (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)	01/22/23	01/19/23
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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) 1/19/2023  
**Location:** 1-door cooler(s) 1/19/2023  
**Problem(s):** Without date of consumption marking  
**Correction(s):** Provide proper date marks as stated above.

1/19/2023

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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CORRECTED: Foods that are stored for longer than 24 hours were properly date marked with their preparation date and use by date that did not exceed 7 days from the date of preparation. Any remaining food at the end of 7 days must be discarded.

**Closing Comments:**

The inspection software malfunctioned during the follow up inspection and therefore no signature was able to be captured.

Person in charge (Name and Title)

Inspected By (Name and Title)



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

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Nonda Mihos