

## 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**

**CVC**

**1500 E Medical Center Dr**

**Ann Arbor, MI 48109-5852**

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

**SFE 5081 075511 1/22/2024 10:45:00 AM**

**Last Routine: 07/14/2023**

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

**INSPECTION TYPE:**

Routine Inspection

Manager Certified Yes

License Posted Yes

Antichoking Poster N/A

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 David Peters, a representative from University of Michigan, on 01/22/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### back kitchen area

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	04/21/24
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**Item(s):** equipment

**Problem(s):** In poor repair

**Correction(s):** Repair/replace.

1/22/2024 (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

(B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Observed the following pieces of kitchen equipment in need of repair.

1. Broken garbage disposal in the back area at the dish machine scrapping table. The garbage disposal has been broken since October 2023 and has been de-energized with exposed wiring indicating some work has been done on the disposal, but the repair has not been completed by hospital maintenance. The PIC has submitted a work order and followed up with about 6 calls to the maintenance department since October 2023, but the garbage disposal remains broken and unusable.

Attempt to fast track the garbage disposal for repair.

2. The door to the dish machine opens during the wash cycle (due to the water pressure needed during this part of the complete cycle), with the door needing to be held closed by hand or a heavy item pushed up against the dish machine door. This issue has been cited previously with the assumption the problem had been corrected.

Schedule service of the dish machine door to affect a permanent fix, such as replacing the door springs/hinges or whatever part(s) are need to ensure the dish machine can run a complete cycle without the needing to held closed.

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

Front service area

4-501.114		A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	01/22/24
Priority		Chlorine ppm pH<10 pH<8	
		25 120 F 120 F	
		50 100 F 75 F	
		100 55 F 55 F	
		Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)	
		Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)	
		Item(s): Quaternary ammonia solution	01/22/2024
		Location: red sani-bucket	01/22/2024
		Problem(s): Not immersed in A concentration specified on manufacturers label	
		Correction(s): Provide	
1/22/2024		A quaternary ammonium compound solution shall have a minimum temperature of 24°C (75°F) and a concentration as indicated by the manufacturer's use directions included in the labeling.	
		Observed an in-use red sani bucket on the counter in the front service area with a weak (<150 PPM) quat sanitizing solution when checked with quat test strips. The sani bucket was emptied and refilled with fresh quat solution from the chemical dispenser at the 3-compartment sink in the back area, but when the freshly dispensed sanitizing solution was checked with quat test strips, it was still found weak at less than 150 PPM. After about three attempts and fiddling with undiluted quat feed line at the chemical dispenser, the proper concentration (150-400 PPM) of quat sanitizer was dispensed from the chemical dispenser, again verified with the quat test strips.	
		The red sani bucket was refilled with this now correct concentration of quat sanitizing solution, a fresh wiping cloth added to the bucket, and the sani bucket put back into use. The chemical dispensing station should be checked by a service person for adjustment/repair to verify it is on good working order, there's no blockages of the chemical feed lines, and it will dispense the sanitizing solution at the required concentration.	
4-501.116		Concentration of the SANITIZING solution shall be accurately determined by using a	01/22/24
Priority Foundation		test kit or other device. (Pf)	
		Item(s): Sanitizer test kit	01/22/2024
		Location: behind 3-compartment sink(s) red sani-bucket	01/22/2024
		Problem(s): Not used	
		Correction(s): Use test kit to verify sanitizer concentration.	
1/22/2024		Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.	
		Due to the weak concentration of the quat sanitizing solution observed in the in-use red sani bucket and the difficulty with the chemical dispenser needing 3-4 attempts to dispense the correct concentration (150-400 PPM) of the quat-based sanitizing solution, the PIC was instructed to verify the concentration of any dispensed quat sanitizing solution dispensed/mixed for use using the quat test strips.	

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

The PIC confirmed they would verify the correct concentration of the quat sanitizing solutions in the red sani bucket, in the small tray of sanitizing solution used at the espresso/cappuccino machine and the sanitize compartment of the 3-comp sink (if used for this purpose).

**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)



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

David Peters