

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
ZIP CODE NOT FOUND

SFE 5081 075511 7/7/2025 10:00:00 AM
Last Routine: 1/9/2025

Person In Charge (PIC): Elle King

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 Nonda Mihas, a representative from University of Michigan, on 7/7/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Coffee Station

4-501.114	Chronic	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	07/07/25																
Priority		<table border="0" style="width: 100%;"> <tr> <td style="padding-right: 20px;">Chlorine</td> <td style="padding-right: 20px;">ppm</td> <td style="padding-right: 20px;">pH<10</td> <td>pH<8</td> </tr> <tr> <td>25</td> <td>120 F</td> <td>120 F</td> <td></td> </tr> <tr> <td>50</td> <td>100 F</td> <td>75 F</td> <td></td> </tr> <tr> <td>100</td> <td>55 F</td> <td>55 F</td> <td></td> </tr> </table> <p>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)</p> <p>Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</p>	Chlorine	ppm	pH<10	pH<8	25	120 F	120 F		50	100 F	75 F		100	55 F	55 F		
Chlorine	ppm	pH<10	pH<8																
25	120 F	120 F																	
50	100 F	75 F																	
100	55 F	55 F																	
		Item(s): Quaternary ammonia solution	7/7/2025																
		Problem(s): Not immersed in A concentration specified on manufacturers label	7/7/2025																
		Correction(s): Provide																	

7/7/2025 Upon using a quaternary ammonia test strip, observed 0 parts per million (ppm) of quaternary ammonia in clear container located underneath the espresso machine.

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - New sanitizing solution was prepared in clear container located underneath the espresso machine, and was verified to be at the manufacturer's recommendations using a quaternary ammonia test strip.

Entire establishment

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)		08/06/25
Priority Foundation	(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.		
	(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.		

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment**Problem(s):** Soiled**Correction(s):** Keep clean.

7/7/2025 Food-contact surfaces and nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Food-contact surfaces of equipment in need of cleaning:

1) Plastic shield inside ice machine has excessive mold-like accumulation/growth. In addition, plastic shield is damaged with piercing on one side that allows water to accumulate inside the shield. Recommend replacing plastic shield. In the meantime, maintain shield clean to sight and touch.

Nonfood-contact surfaces of equipment in need of cleaning:

1) Gasket on reach-in one-door cooler (located underneath espresso machine) has food and other debris accumulation/buildup.

Correct immediately by cleaning the above food-contact surfaces to sight and touch and nonfood-contact surfaces to sight and touch as soon as possible and maintaining them clean at all times.

Follow up is needed to reinspect food-contact surfaces of equipment (i.e ice machine interior) in need of cleaning.

Front Counter

3-501.17 **Repeat** (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) 08/06/25
 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:** Display Cooler**Problem(s):** Without date of consumption marking**Correction(s):** Provide proper date marks as stated above.

7/7/2025 Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard date that is no greater than 7 days from preparation.

Observed single-service containers with pretzels and hummus (located in front counter open air

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Front Counter

cooler) without discard/expiration dates.

Correct immediately by properly date marking PH/TCS foods that will be stored for longer than 24 hours with a preparation and discard date that does not exceed 7 days from the preparation date. Any remaining food at the end of 7 days must be discarded.

3-302.12 Core	Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.	10/05/25
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Item(s): Food item(s)
Problem(s): Not identified
Correction(s): Label containers with common name.

7/7/2025	Containers used for food storage shall be labeled clearly to identify what food is stored in the containers. Observed unlabeled containers of granola, walnuts, brown sugar, and sunflower seeds on front counter. Ensure that all containers used for food storage are labeled clearly with common name. If a major allergen (e.g. dairy) is present in the food, please disclose that to the consumer in a clear manner.
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Closing Comments:

Soups are delivered daily from 20/20 Cafe (located in Kellogg Eye Center).
 Follow up is needed to reinspect priority foundation violations 3-501.17 and 4-601.11.
 Report emailed to PIC and Picasso management team on 7/7/2025.

Person in charge (Name and Title)

Inspected By (Name and Title)



Nonda Mihos

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