

## 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**  
**Person In Charge (PIC): Elle King**

**SFE 5081 075511 7/21/2025 12:00 pm**

**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**

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)	07/07/25	07/07/25
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Coffee Station		Chlorine ppm		
Coffee Station		pH<10		
		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)	

<b>Item(s):</b>	Quaternary ammonia solution		07/07/2025
<b>Problem(s):</b>	Not immersed in A concentration specified on manufacturers label		07/07/2025
<b>Correction(s):</b>	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.		

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)	08/06/25	07/21/25
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Front Counter		(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)		
Front Counter		A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)		

<b>Item(s):</b>	In house prepared ready-to-eat potentially hazardous food(s)		07/21/2025
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Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		<p><b>Location:</b> Display Cooler</p> <p><b>Problem(s):</b> Without date of consumption marking</p> <p><b>Correction(s):</b> Provide proper date marks as stated above.</p>		07/21/2025 07/21/2025
7/7/2025		<p>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.</p> <p>Observed single-service containers with pretzels and hummus (located in front counter open air cooler) without discard/expiration dates.</p> <p>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.</p>		
7/21/2025		<p>CORRECTED - All potentially hazardous/time-temperature controlled for safety foods were properly date marked upon follow up.</p>		
4-601.11		<p>(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)</p> <p>(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.</p> <p>(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</p>	07/17/25	07/21/25
		<p><b>Problem(s):</b> Soiled</p> <p><b>Correction(s):</b> Keep clean.</p>		07/21/2025 07/21/2025
7/7/2025		<p>Food-contact surfaces and nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.</p> <p>Food-contact surfaces of equipment in need of cleaning:</p> <p>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.</p> <p>Nonfood-contact surfaces of equipment in need of cleaning:</p> <p>1) Gasket on reach-in one-door cooler (located underneath espresso machine) has food and other debris accumulation/buildup.</p> <p>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.</p> <p>Follow up is needed to reinspect food-contact surfaces of equipment (i.e ice machine interior) in need of cleaning.</p>		
7/21/2025		<p>PRIORITY FOUNDATION VIOLATION CORRECTED - Interior of ice machine (food-contact surface of equipment) was clean to sight and touch upon follow up.</p>		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Closing Comments:**

All priority/priority foundation items have been addressed/corrected.

Report emailed to person in charge on 7/21/2025.

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