

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 7/2/2024 11:30:00 AM
Last Routine: 01/22/2024

Person In Charge (PIC): Cameron Taylor

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 |
|--------------------|--------|---|------------|-----------|
|--------------------|--------|---|------------|-----------|

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 07/02/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

| | | |
|----------|---|----------|
| 3-305.11 | FOOD shall be protected from contamination by storing the FOOD: | 07/02/24 |
| Core | (1) In a clean, dry location; | |
| | (2) Where it is not exposed to splash, dust, or other contamination; and | |
| | (3) At least 15 cm (6 inches) above the floor, unless otherwise approved. | |

| | | |
|-----------------------|--|------------|
| Item(s): | Food item(s) in storage | 07/02/2024 |
| Location: | 1-door cooler(s) | 07/02/2024 |
| Problem(s): | Exposed to dust, splash, or other contaminants Not covered | |
| Correction(s): | Store in protected manner. | |

7/2/2024 Keep foods safe from splash, debris, and other potential sources of contamination, and by storing foods covered in a clean, dry location.

Observed spilled grape-sized tomatoes inside standing one-door reach-in cooler in the back kitchen area.

CORRECTED DURING ROUTINE INSPECTION - PIC discarded grape-sized tomatoes.

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) | 07/02/24 |
| 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)

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

Coffee Station

Item(s): Quaternary ammonia solution 07/02/2024
Problem(s): Not immersed in A concentration specified on manufacturers label 07/02/2024
Correction(s): Provide

7/2/2024 Quaternary ammonia solutions shall be between 200-400 ppm, per the manufacturer's recommendations.

Coffee station - Observed 0 ppm of quaternary ammonia in container with solution located underneath the espresso machine.

Correct by ensuring quaternary ammonia is maintained between 200-400 ppm. As a rule of thumb, sanitizing solution shall be changed at a minimum of once every four hours or sooner if solution becomes soiled. Use test strips regularly to check concentration of quaternary ammonia in sanitizing buckets.

CORRECTED DURING ROUTINE INSPECTION - PIC prepared fresh sanitizing solution with quaternary ammonia solution between 200-400 ppm.

Entire establishment

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 01/01/25
 Core (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures floors
Problem(s): Soiled
Correction(s): Keep clean.

7/2/2024 Physical facilities shall be maintained clean to sight and touch.

The following areas throughout the establishment are in need of cleaning:

- 1) Floor areas, specifically underneath equipment (e.g. cooler with top rail in front preparation area, office space in the back kitchen area)
- 2) Interior bottom cavity of standing one-door reach-in freezer

Correct by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Front Counter

3-306.11 Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means. (P) 07/02/24
 Priority

Item(s): Food on display display table 07/02/2024
Location: Display Cooler 07/02/2024
 Lacking protection Other effective means

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

Front Counter

Problem(s):
Correction(s): Protect against contamination

7/2/2024 Food on display shall be protected from potential sources of contamination.

Observed unpackaged hard boiled eggs in a wire basket in open air cooler that is customer facing.

Correct by displaying foods in a manner that protects foods from potential sources of contamination.

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Decision was made to pull hard boiled eggs and have employees serve hard boiled eggs to customers using appropriate means to prevent contamination (e.g. gloves, tongs, etc.).

| | | |
|---------------------------------|--|----------|
| 3-501.17 Priority Foundation | (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) | 07/02/24 |
|---------------------------------|--|----------|

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) 07/02/2024
Location: Display Cooler 07/02/2024
Problem(s): Without date of consumption marking
Correction(s): Provide proper date marks as stated above.

7/2/2024 Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard/use by date that is no greater than 7 days from preparation.

Observed no date marking on hard boiled eggs. According to PIC, hard boiled eggs are prepared at Kellogg Eye Center's 20/20 Cafe and delivered every couple of days.

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

For example, if PH/TCS foods were prepared on 7/2/2024, then discard/use by date would be 7/8/2024.

CORRECTED DURING ROUTINE INSPECTION - Hard boiled eggs were properly date marked with discard/use by date not exceeding 7/8/2024.

Closing Comments:

Priority and priority foundation violations were addressed/corrected at the time of routine inspection. Remaining core violation 6-501.12 shall be addressed/corrected as soon as possible, which will be reinspected at the next

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

routine inspection.

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)



Nonda Mihas

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