

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): Elle King

SFE 5081 075511 7/22/2026 9:55:44 AM
Last Routine: 01/16/2026

Establishment Phone: (734) 232-4117

INSPECTION TYPE:
Routine Inspection

Manager Certified Yes
License Posted Yes
Antichoking Poster Yes
CO2 Tanks Secured No

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Thania Flores, a representative from University of Michigan, on 07/22/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back prep area

5-402.11 Priority	Except as otherwise allowed, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed. (P)	07/22/26
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Item(s): Backflow/backsiphonage prevention device(s)
Location: 3-compartment sink
Problem(s): Not provided on Sink

7/22/2026 Direct connection may not exist between sewage system and drain line of equipment in which utensils are placed.

Observed no air gap on the 3-compartment sink where utensils are placed. Draining lines have fallen into the drain cup.

Correct immediately. Provide an air gap at the 3-compartment sink by raising the draining lines to provide an air gap of at least one inch between the drain lines and drain cup.

Bar Area

6-501.12 Core	Repeat (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	10/20/26
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Item(s): Physical facilities/structures
Location: sink(s) drain
Problem(s): Soiled
Correction(s): Keep clean.

7/22/2026 Physical facilities shall be maintained clean to sight and touch.

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

Observed the following area in need of cleaning in the facility:

1) Receiving drain bowl at the dump sink in the front bar area soiled.

Correct as soon as possible by cleaning the above area and maintaining it clean to sight and touch at all times.

Closing Comments:

Joint routine inspection conducted by Ellie Holmes and Thania Flores.

Recommend Initiating repair of sanitizer dispenser to ensure sanitizer machine is dispensing the proper concentration of quaternary ammonium without staff intervention.

Staff was knowledgeable about the operation and able to answer all food safety questions. Good job!

This report was emailed on July 23, 2026.

Person in charge (Name and Title)

Inspected By (Name and Title)



Thania Flores

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