

## 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.

**Market Twenty 4 Seven (LSA)**

**SFE 5081 252509 06/02/2022 11:00:00 AM**

**LSA**

**Last Routine:**

**500 S. State St.**

**Ann Arbor, 48109**

**Person In Charge (PIC): Joe Sak**

**Establishment Phone:**

**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 06/02/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Market 24/7

3-305.11

FOOD shall be protected from contamination by storing the FOOD:

06/01/23

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

**Problem(s):** Stored on floor or less than 6 inches above floor

**Correction(s):** Store at least 6 inches above the floor.

06/02/2022

Foods shall be protected from contamination by storing them at least 6 inches off the floor.

Observed boxes with Starbucks coffee and single-use creamers stored directly on the ground (see attached photo).

Correct as soon as possible by storing foods at least 6 inches off the ground to protect them from contamination.

4-602.13

NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

06/01/23

Core

**Item(s):** Nonfood contact surface(s)

**Problem(s):** Soiled

**Correction(s):** Keep clean.

06/02/2022

Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

- 1) Interior of coffee machine is soiled with excessive coffee grounds and powdered tea.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Market 24/7**

2) Interior cavity of microwave is soiled with excessive encrusted food debris.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

4-903.11  
Core  
Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location. 06/01/23

**Item(s):** Single-service/single-use article(s)

**Problem(s):** Stored on floor or less than 6 inches above floor

**Correction(s):** Store at least 6 inches above the floor.

06/02/2022  
Clean utensils, equipment and single-use items shall be stored at least 6 inches off the ground to protect them from contamination.

Observed boxes of single-use cups and lids stored directly on the ground (see attached photo).

Correct as soon as possible by storing clean utensils, equipment and boxes of single-use items at least 6 inches off the floor to protect them from contamination.

**Closing Comments:**

Area is under surveillance 24/7 without employees, therefore no signature obtained.

Core violations shall be addressed as soon as possible, which will be reinspected at the next 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)

*N. Mihas, MSES*

Nonda Mihas

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

This side up  
Este lado para arriba

**PACTIV**  
Foodservice / Food Packaging  
Lake Forest, IL 60045

  
**DDL162SBUXPP**

SKU: 11056480  
Lid for 16-20 oz Hot Cups  
Tapa para vasos para  
bebidas calientes de 16-20 oz

1020/CASE/CAJA  
85/SLEEVE/MANGA  
**MADE IN THE U.S.A.**

6348 188 21 326 04 58

**INDSTONE CAFE**  
IN A COOL, DRY PLACE

**GRINDSTONE CO**  
SUGAR  
2000 PACKETS

733

**Delight** HALF & HALF  
733

**PACTIV**  
Foodservice / Food Packaging  
Lake Forest, IL 60045

733  
M06

SKU: 011098807  
16 oz Paper Hot Cup  
Taza de cartón para bebidas calientes de 16 oz  
Gobelet de papier pour boisson chaude de 16 oz  
Uses lid DDL162SBUX  
Use la tapa DDL162SBUX

733  
M06

**PEANUT BUTTER & STRAWBERRY**  
47142-24