

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 (UH South)
UH South
1500 E. Medical Center Dr.
Ann Arbor, 48109
Person In Charge (PIC): Joe Sak

SFE 5081 252510 5/9/2022 2:00:00 PM
Last Routine: 5/17/2021

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 5/9/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	05/01/23
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Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

5/9/2022 Equipment must be maintained in a state of good repair.

Observed blinking red light on door handles of two coolers on the right where potentially hazardous foods are held. In addition, there is no locking mechanism on these units, which is required since potentially hazardous foods are held there.

Correct as soon as possible by repairing/replacing.

4-602.13 Core	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	05/01/23
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Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

5/9/2022 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 cavities of microwaves are soiled.
- 2) Coffee machine is soiled with residue, specifically where coffee is dispensed.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

- 3) Pitcher of soiled standing water found inside right cupboard (see attached photo).
- 4) Excessive coffee ground accumulation in left cupboard towards the back corner.

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.

Closing Comments:

Core violation must be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

Signature not obtained since this establishment is unstaffed, however monitored by security cameras at all times. Report emailed to Joe Sak on 5/9/2022.

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.

FORKS
MEDIUM WT

WHITE

