

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 (NCRC)
NCRC
2800 Plymouth Rd
Ann Arbor, MI 48109
Person In Charge (PIC): Joe Sak

SFE 5081 237471 05/13/2022 11:00:00 AM
Last Routine: 05/12/2021

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 David Peters, a representative from University of Michigan, on 05/13/2022 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.	08/11/22
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Item(s): equipment
Location: 1-door freezer(s)

05/13/2022	Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.	
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Observed ice build-up on the interior ceiling area of the 1-door glass reach-in freezer. Defrost to remove the accumulated ice and/or resolve the cause for the ice formation. Is the door sealing effectively to prevent the infiltration of warm air which may be causing the ice to accumulate?

Repair/resolve.

4-601.11 Core	Repeat (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.	08/11/22
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Item(s): Non-food contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

05/13/2022	Non-food contact surfaces of equipment shall be maintained clean to sight and touch using wash, rinse, and sanitize method.	
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Observed the following nonfood-contact surfaces in need of cleaning:

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

1) interior of coffee machine is soiled with coffee debris and other powdery residues.

Correct as soon as possible by cleaning the above nonfood-contact surfaces of equipment to sight and touch and maintaining clean at all times.

Closing Comments:

Joint inspection conducted by Dave Peters and Neil Kalakay.

Core violations must be addressed as soon as possible and will be reinspected at the next routine inspection.

Signature unable to be obtained as this location is unstaffed, however is monitored by security camera(s) at all times.

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)

 , REHS

David Peters

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