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.

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 12/7/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Coffee Station

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>Core</td>
<td></td>
<td>4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</td>
<td>03/07/23</td>
<td></td>
</tr>
</tbody>
</table>

Item(s): Nonfood contact surface(s)
Problem(s): With accumulation of debris
Correction(s): Keep clean.

12/7/2022 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) Excessive coffee grounds around waste bin (located in cabinet underneath Starbucks coffee machine - see attached photo).

2) Excessive coffee grounds and hot chocolate powder inside Starbucks coffee machine (see attached photos).

3) Interior cavity of microwave on the right is soiled with encrusted food debris (see attached photo).

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 items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

Establishment is a grab-and-go convenience store without onsite employees, however area is under 24/7 surveillance via cameras. Report was emailed to Joe Sak (Market Twenty 4 Seven - Food Program Director), Dominic Noto (Market Twenty 4 Seven - Director of Operations), and Jeremy Kinney (Market Twenty 4 Seven -
Regional Business Manager) on 12/7/2022.

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)

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

Nonda Mihas