

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 6/1/2023 1:30:00 PM

LSA

Last Routine: 06/02/2022

500 S. State St.

ZIP CODE NOT FOUND

Person In Charge (PIC): N/A

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 Mihos, a representative from University of Michigan, on 06/01/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Market 24/7

4-602.13	Repeat	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	06/01/24
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Core

Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

6/1/2023	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.
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Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

1) Observed interior cavity inside microwave is soiled with excessive amount of encrusted food debris and residue.

2) Observed coffee beans and debris on top of the coffee machine.

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	Repeat	Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.	06/01/24
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Core

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.

6/1/2023	Clean utensils, equipment and single-service items shall be stored at least 6 inches off the ground to protect them from potential contamination.
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Market 24/7

Observed boxes of clean single-service items stored directly on the floor. Boxes were moved onto a crate to be 6 inches off the floor during the routine inspection.

6-501.12 Core		(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.	06/01/24	
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Item(s): Physical facilities/structures

Problem(s): Not clean

Correction(s): Keep clean

6/1/2023 Physical facilities shall be maintained clean to sight and touch.

Observed disorganized storage area located underneath the sink (see attached photo).

Correct as soon as possible by cleaning and organizing the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Closing Comments:

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

Core items shall be addressed/corrected 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)



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

Nonda Mihas