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.

FOOD ESTABLISHMENT INSPECTION REPORT

This Facility was inspected by David Peters, a representative from University of Michigan, on 6/13/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Market Twenty 4 Seven (Arbor Lakes) SFE 5081 210000 6/13/2023 1:30:06 PM Last Routine: 5/16/2022
Arbor Lakes
4251 Plymouth Rd.
ZIP CODE NOT FOUND
Person In Charge (PIC):
Establishment Phone: 248-414-1700

INSPECTION TYPE:
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

7-201.11 Priority POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by:
(A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and
(B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and sanitizers that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE and SINGLE-USE ARTICLES. (P)

Item(s): Poisonous/toxic material(s) 06/13/23
Location: cabinet(s) 6/13/2023
Problem(s): Not separated from
Correction(s): Relocate.

6/13/2023 Chemicals shall not be stored near, with, or over foods, clean single-service items, utensils, linens, and equipment.

Observed a container of Alpet Sanitizer wipes and a can of glass cleaner stored directly next to containers of coffee beans in a cabinet below the coffee machines.

CORRECTED AT TIME OF ROUTINE INSPECTION - The chemicals were moved to be stored beneath the sink and away from food and single service items.

4-602.13 Core NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 09/11/23
Market 24/7

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

6/13/2023

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.

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

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

2) Observed coffee debris in the cupboard around the garbage can.

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:

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

David Peters