

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 (NCAC)
NCAC
2901 Hubbard
ZIP CODE NOT FOUND
Person In Charge (PIC):

SFE 5081 219999 6/13/2023 1:10:07 PM
Last Routine: 5/16/2022

Establishment Phone: 248-414-1700

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 6/13/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Market 24/7

7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)	06/23/23
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Item(s): Working containers-toxics
Location: Delfield freezer cabinet(s)
Problem(s): Not labeled as to content
Correction(s): Label all containers as to content.

6/13/2023 Working containers of chemical/toxic materials shall be labeled with their common name.

Observed unlabeled bottle of a blue chemical in the cabinet below the coffee machine.

Correct immediately by labeling all chemical bottles with common name (e.g. cleaner, sanitizer, degreaser, etc.)

4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	09/11/23
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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 microwave soiled with excessive amount of encrusted food

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Market 24/7

debris and residue.

2) Observed coffee and other debris behind 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.

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)

 , REHS

David Peters

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