

## 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 (KMS)**

**SFE 5081 220006 7/27/2023 1:00:00 PM**  
**Last Routine: 06/08/2022**

**KMS**  
**3621 S. State St.**  
**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Joe Sak**

**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

This Facility was inspected by David Peters, a representative from University of Michigan, on 07/27/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Reach-in Cooler

3-501.16 Priority	Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	07/27/23
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<b>Item(s):</b>	Cold food item(s)	07/27/2023
<b>Problem(s):</b>	Stored above 41 degrees F	07/27/2023

7/27/2023	Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.	
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Observed all TCS foods stored in a reach in cooler at 46-48 degrees F.

**CORRECTED AT TIME OF ROUTINE INSPECTION:** The stockists discarded the out of temperature TCS foods and placed the new stock in a different reach in cooler that was holding below 41 degrees F. Cold-hold TCS foods at 41 degrees F or below at all times.

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	10/25/23
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<b>Item(s):</b>	equipment	
<b>Problem(s):</b>	In poor repair	
<b>Correction(s):</b>	Repair/replace.	

7/27/2023	Equipment shall be maintained in a state of good repair.	
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Observed a reach in cooler containing TCS foods that was unable to properly hold the TCS foods at temperature below 41 degrees F. Additionally, the safety mechanism that locks the door of the cooler when at unsafe temperatures did not properly engage.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Reach-in Cooler**

Correct as soon as possible by repairing the above mentioned cooler and maintaining in a state of good repair at all times.

**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

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