

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 5/23/2024 10:00:00 AM

LSA

Last Routine: 6/1/2023

500 S. State St.

ZIP CODE NOT FOUND

Person In Charge (PIC): Joe Sak

Establishment Phone:

INSPECTION TYPE:

Routine Inspection

Manager Certified

N/A

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 Mihas, a representative from University of Michigan, on 5/23/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Market 24/7

4-602.13 **Chronic** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 05/01/25
Core

Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

5/23/2024 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis (at a minimum, every 24 hours) 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) Interior microwave cavity is soiled with excessive amount of encrusted food debris/residue/splatter, specifically along door, side walls, and ceiling (see attached photo).
- 2) Storage drawer has spilled food debris present (see attached photo).
- 3) Coffee grounds present around garbage waste bin in cabinet.

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:

Red light is blinking on standing one-door cold-holding unit with TCS foods, however door is still able to be opened. Please ensure locking mechanism works when cold-holding unit is out of temperature. All TCS foods were observed to be at 41 degrees F or below, specifically tuna noodle salad at 40 degrees F.

Area is under surveillance 24/7 without employees, therefore no signature obtained. Routine inspection report was emailed to Joe Sak, Dominic Noto, Jeremy Kinney, and Andrew Plets (Market Twenty 4 Seven) on 5/23/2024.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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)



Nonda Mihas

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