

## 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 (UH South)**  
**UH South**  
**1500 E. Medical Center Dr.**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Joe Sak**

**SFE 5081 252510 6/20/2024 9:30:00 AM**  
**Last Routine: 5/9/2022**

**INSPECTION TYPE:**  
Routine Inspection

**Establishment Phone:**

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 Mihas, a representative from University of Michigan, on 6/20/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Entire establishment

4-602.13 **Repeat** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 06/01/25  
Core

**Item(s):** Nonfood contact surface(s)

**Problem(s):** Soiled

**Correction(s):** Keep clean.

6/20/2024 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) Interior microwave cavities are soiled with excessive amount of encrusted food debris/residue/splatter, specifically along side walls and ceiling (see attached photo).

2) Drip tray on coffee machine has an excessive amount of standing, soiled water present. In addition, there is coffee residue/splatter on underside of machine where spigot is located and coffee ground buildup underneath machine (see attached photos). Pull machine out routinely for cleaning of the machine, including underneath equipment.

3) Spilled coffee grounds present in cabinet located underneath coffee machine (see attached photo).

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. Routine inspection report was emailed to Joe Sak, Derek Virzi, Jeremy Kinney, and Andrew Plets (Market Twenty 4 Seven) on 6/21/2024.

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.