

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 (NCRC)
NCRC
2800 Plymouth Rd
ZIP CODE NOT FOUND
Person In Charge (PIC): Joe Sak

SFE 5081 237471 6/3/2025 9:00:00 AM
Last Routine: 05/16/2024

INSPECTION TYPE:
Routine Inspection

Establishment Phone:

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 06/03/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Self service area

4-501.11	Chronic	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	09/01/25
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Item(s): Equipment components seals
Location: 1-door refrigerator unit(s)
Problem(s): In poor repair Open seams
Correction(s): Repair/replace.

6/3/2025 Observed torned/ripped gaskets on standing one-door True refrigeration units, specifically on units containing foods and beverages (see attached photo).

Correct by replacing torn/ripped gaskets on the above cold-holding units.

4-601.11	Chronic	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.	09/01/25
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Item(s): Non-food contact surface(s) outsides of equipment
Location: Empty beer bottle storage area
Problem(s): Soiled
Correction(s): Keep clean.

6/3/2025 Observed mold-like growth buildup on gaskets inside standing one-door True refrigeration units, specifically inside units that hold foods (see attached photo). These gaskets are also in need of replacement (see 4-501.11 for more details).

Correct by cleaning gaskets on the above cold-holding units.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Closing Comments:

Report emailed to person in charge on 6/3/2025.

Person in charge (Name and Title)

Inspected By (Name and Title)



Nonda Mihos

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

