

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)

SFE 5081 252510 6/5/2025 10:30:00 AM

UH South

Last Routine: 6/20/2024

1500 E. Medical Center Dr.

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 6/5/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Market 24/7

4-204.111

Priority

A machine vending POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall have an automatic control that prevents the machine from vending FOOD: if there is a power failure or vending unit does not maintain proper temperature. (P)

06/30/25

Item(s): Automatic shut off

Location: Empty beer bottle storage area

Problem(s): Not provided

Correction(s): Provide.

6/5/2025

Standing one-door reach-in cold-holding unit containing milks and other POTENTIALLY HAZARDOUS FOOD/TIME-TEMPERATURE CONTROL FOR SAFETY FOOD (e.g. Naked juices) does not have an automatic shutoff device (see attached photo).

Provide automatic shutoff device for cold-holding units containing POTENTIALLY HAZARDOUS FOOD/TIME-TEMPERATURE CONTROL FOR SAFETY FOOD, or recommend moving POTENTIALLY HAZARDOUS FOOD/TIME-TEMPERATURE CONTROL FOR SAFETY FOOD beverages (i.e. milks, Naked juices) in the cold-holding unit on the right to the cold-holding unit on the left that has an automatic lockout/shutoff device (see attached photo).

4-601.11 Repeat
Core

(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.

09/03/25

Item(s): Non-food contact surface(s)

Problem(s): Soiled

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Market 24/7**Correction(s):** Keep clean.

6/5/2025 Nonfood-contact surfaces of equipment shall be cleaned and maintained.
Interior cavities of microwaves had food splatter and debris present (see attached photo).
Clean interior cavities of microwaves to sight and touch.

Closing Comments:

Follow up is needed for priority violation 4-204.111.
Report emailed to person in charge and Market Twenty 4 Seven management team on 06/05/2025.

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.