

## 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 (ISR)**  
**Institute for Social Research**  
**426 Thompson St.**

**ZIP CODE NOT FOUND**

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

**SFE 5081 220005 6/20/2025 12:45:00 PM**  
**Last Routine: 05/23/2024**

**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
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 06/20/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Market 24/7**

4-204.111	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)	07/18/25
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**Item(s):** Automatic shut off  
**Location:** 1-door cooler(s)  
**Problem(s):** Not provided  
**Correction(s):** Provide.

6/20/2025

Standing one-door reach-in cold-holding unit containing milks and other POTENTIALLY HAZARDOUS FOOD/TIME-TEMPERATURE CONTROL FOR SAFETY FOOD (e.g. Prairie Farms milks) 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. Prairie Farms milks) 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	(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.	09/18/25
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**Item(s):** Non-food contact surface(s) outsides of equipment  
**Location:** Coffee Station

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Market 24/7**

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

6/20/2025 Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.  
Observed excessive coffee liquid in the drip tray at the coffee machine.  
Correct by cleaning the above nonfood-contact surfaces of equipment and maintaining them clean to sight and touch.

4-602.13 **Chronic** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 09/18/25  
Core

**Item(s):** Nonfood contact surface(s)  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

6/20/2025 Interior cavity of microwave is soiled with excessive food residue/splatter.  
Correct by cleaning interior cavity of microwave on a more frequent basis to preclude food buildup. Recommend utilizing a smooth, durable, and easily cleanable lid to capture food residue/splatter.

**Closing Comments:**

Follow up needed to reinspect priority item 4-204.111.  
Report emailed to person in charge on 6/20/2025.

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.



NSF<sup>®</sup>  
D064363

  
Careful! The beverage  
you are about to enjoy  
is extremely hot!

THIS IS NOT A DRAIN - THANK YOU

**M | MHEALTHY**

**CHOOSING HEALTHIER BEVERAGES JUST GOT EASIER!**

More slices filled = more nutrients

- Water
- 60-1% milk
- Unsweetened tea
- 100% fruit juice
- 2% & whole milk
- Sweetened plant-based milk
- Sweetened beverages

How filled is your drink? Scan here  
[mhealthy.umich.edu/dining](http://mhealthy.umich.edu/dining)




BEVE

Mor

More

↑

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How filled is your drink? Scan here  
[mhealthy.umich.edu/dining](http://mhealthy.umich.edu/dining)