

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 (MSRB III)
MSRB III 2350
1150 W. Medical Center Dr.
ZIP CODE NOT FOUND
Person In Charge (PIC): Joe Sak

SFE 5081 236255 6/25/2025 9:00:00 AM
Last Routine: 6/17/2024

Establishment Phone:

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 6/25/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Market 24/7

3-501.18	Repeat	A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)	07/24/25
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Item(s): Ready to eat, potentially hazardous food(s)
Location: 1-door cooler(s)
Problem(s): Beyond consume by date
Correction(s): Discard.

6/25/2025 Multiple time-temperature controlled for safety (TCS) foods (e.g. Prairie Farms milk) in standing one-door cold-holding units were found to be beyond expiration/use by dates (see attached photo).

Expired TCS food products were moved to the back corner of another cold-holding unit with a sign to consumers advising them not to consume/purchase those food items.

Correct by appropriately discarding any TCS foods that are beyond expiration date. In addition, use first in, first out procedures when restocking cold-holding units.

3-501.17	Priority Foundation	(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf) (B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened	07/24/25
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Market 24/7

in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): Commercially processed ready to eat potentially hazardous food(s)

Location: 1-door cooler(s)

Problem(s): Without date of consumption marking

Correction(s): Provide proper date marks as stated above.

6/25/2025 Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard date, per manufacturer's instructions.

Observed no date marks on BIG AZ country fried chicken and Tyson southern style chicken sandwiches in the cold-holding unit (see attached photo).

Correct immediately by properly date marking PH/TCS foods that will be stored for longer than 24 hours with a discard date, per manufacturer's instructions.

4-601.11 Core	Repeat	(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.	09/23/25	
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Item(s): Non-food contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

6/25/2025 Nonfood-contact surfaces of equipment shall be cleaned and maintained.

The following nonfood-contact surfaces of equipment are in need of cleaning:

1) Interior cavities of microwaves have excessive food residue/splatter present (see attached photo). Continue to work with facilities services to clean interior cavities of microwaves to sight and touch and maintain them clean. Recommend utilizing a smooth, durable, and easily cleanable lid to capture food residue/splatter.

2) Interior of coffee machine has excessive food residue inside the coffee machine (see attached photo). Clean interior of coffee machine to sight and touch and maintain clean.

Closing Comments:

Joint routine inspected conducted by Nonda Mihas and Ellie Holmes.

Follow up is needed to reinspect priority item 3-501.18 and priority foundation item 3-501.17.

Report emailed on 6/25/2025.

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



CAUTION
FAILURE TO OPEN HOPPER SLIDE
GATE BEFORE OPERATION MAY
RESULT IN DAMAGE.
SLIDE RED KNOB ON GATE TO LEFT TO OPEN
←

CHAI TEA

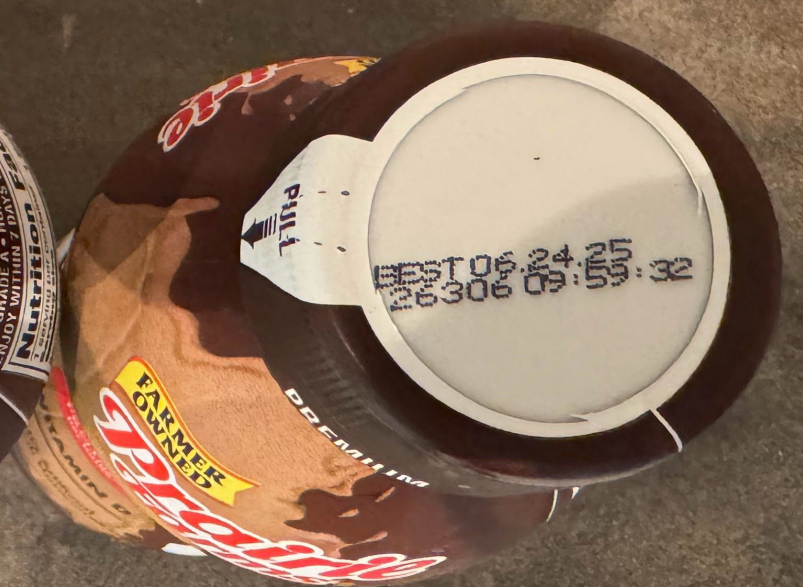
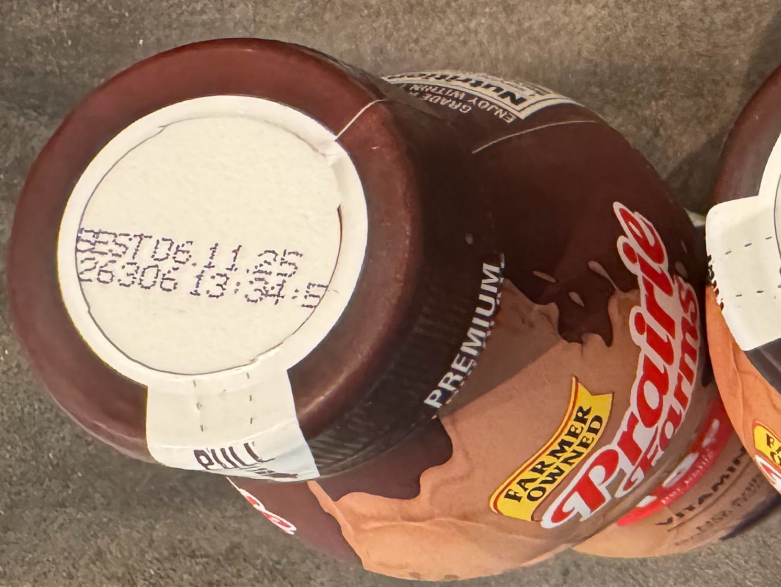
CHAI

HOT CHOCOLATE

HOT CHOCOLATE

10 3/4" WRAPPED SPOON STRAW
500 count





**BIG
AZ**

COUNTRY FRIED CHICKEN
WITH CHEESE

NET WT. 9.72 OZ (275g)

1 1/2
Min.
KEEP REFRIGERATED
OR FROZEN

Tyson

**SOUTHERN STYLE
CHICKEN
SANDWICH**

BREADED CHICKEN BREAST PATTY
WITH RIB MEAT ON A BRIOCHE BUN

**FEDERAL REGULATIONS PROHIBIT
THE USE OF ADDED HORMONES
OR STEROIDS IN CHICKEN

400
CALORIES
PER SERVING

NET WT. 5.68 OZ (161g)

CHICKEN SANDWICHES WITH
**NO ADDED
HORMONES OR
STEROIDS***

FULLY COOKED • KEEP REFRIGERATED

INSPECTED
BY
U.S.
DEPARTMENT OF
AGRICULTURE
P. 1980