

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 (Nursing)
School of Nursing
400 N. Ingalls
ZIP CODE NOT FOUND
Person In Charge (PIC): Joe Sak

SFE 5081 220002 6/25/2025 9:30:00 AM
Last Routine: 06/18/2024

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 06/25/2025 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. In addition, observed two muffins with 6/22 "best by" dates on the countertop.

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.

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)	07/24/25
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Item(s): Automatic shut off

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

Location: 1-door cooler(s)

Problem(s): Not provided

Correction(s): Provide.

6/25/2025 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 **Repeat** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 09/23/25
 Core (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.

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

Problem(s): Soiled

Correction(s): Keep clean.

6/25/2025 Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.

Observed an accumulation of coffee grounds around the waste bin that is located underneath the coffee machine (see attached photo).

Correct by cleaning coffee grounds around the waste bin that is located underneath the coffee machine and maintain this area.

Closing Comments:

Joint routine inspected conducted by Nonda Mihás and Ellie Holmes.

Follow up is needed to reinspect priority items 3-501.18 and 4-204.111.

Report emailed on 6/25/2025.

Person in charge (Name and Title)

Inspected By (Name and Title)

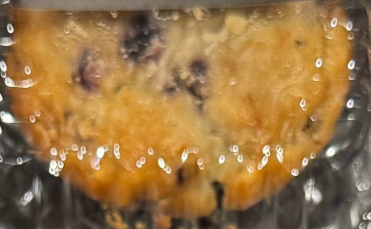


Nonda Mihás

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

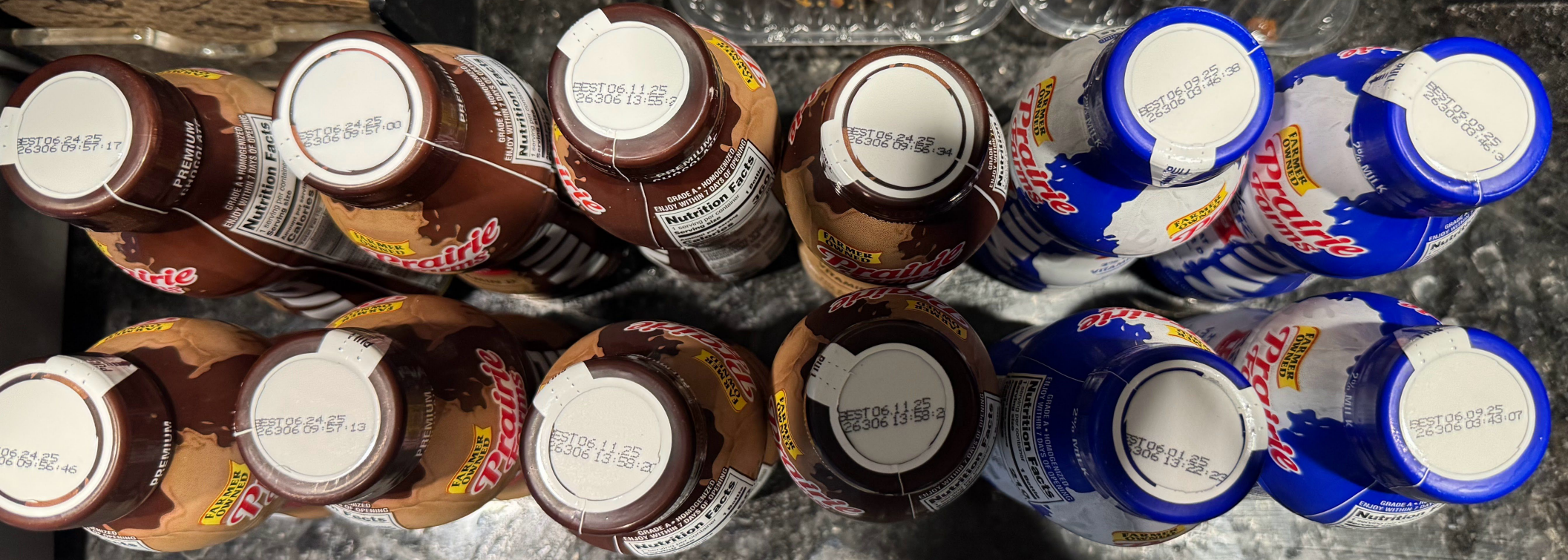
BLUEBERRY MUFFIN
\$2.59
Best By Sunday 0622 NET WT 5.35 OZ

FRESH, DELICIOUS, LOCAL
BAKED GOODS



CHOCOLATE CHIP MUFFIN
\$2.59
Best By Sunday 0622 NET WT 5.35 OZ

FRESH, DELICIOUS, LOCAL
BAKED GOODS



BEST 06 24 25
26306 09:57:17

BEST 06 24 25
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BEST 06 11 25
26306 13:55:57

BEST 06 24 25
26306 09:56:34

BEST 06 09 25
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26306 09:57:19

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BEST 06 11 25
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BEST 06 01 25
26306 13:52:22

BEST 06 09 25
26306 03:43:07



CHOOSING HEALTHIER BEVERAGES JUST GOT EASIER!

More slices filled = more nutrients



- Water
- 2% 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



BTE

2103 4 036 04 11:15
BEST BY JAN 25 2026

SWISSMISS

Vending Mix
Cocoa



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15700-06211

