

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 (BSRB)
BSRB
109 Zina Pitcher Pl.
ZIP CODE NOT FOUND
Person In Charge (PIC): Joe Sak

SFE 5081 258483 12/7/2023 12:00:00 PM
Last Routine: 12/07/2022

INSPECTION TYPE:
Routine Inspection

Establishment Phone:

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	N/A
CO2 Tanks Secured	No

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihos, a representative from University of Michigan, on 12/07/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

6-501.111	The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by:	12/17/23
Priority Foundation	(A) Routinely inspecting incoming shipments of FOOD and supplies; (B) Routinely inspecting the PREMISES for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf) (D) Eliminating harborage conditions.	

Item(s): Harborage conditions litter/garbage
Problem(s): Not eliminated
Correction(s): Eliminate harborage conditions.

12/7/2023	The presence of insects shall be controlled to minimize their presence on the premise by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.	
	Observed garbage/litter in cupboard (located underneath preparation sink) along with evidence of rodent droppings.	
	Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator.	

4-602.13	Chronic NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	12/01/24
Core	Item(s): Nonfood contact surface(s) Problem(s): Soiled Correction(s): Keep clean.	

12/7/2023	Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

- 1) Interior cavity of one-door reach-in cooler with PHF/TCS is soiled, specifically along the bottom (see attached photo).
- 2) Interior cavity of storage cupboard (located underneath preparation sink) is soiled (see attached photo).
- 3) Interior of coffee machine is soiled (see attached photo).

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

Closing Comments:

CO2 tank (located underneath ICEE machine) must be secured. CO2 was found tilted positioned on top of plastic tubing, which was repositioned to be placed on a flat surface at the time of the routine inspection.

Follow up will be conducted within 7 days to reinspect priority foundation violation 6-501.111. Core violation 4-602.13 shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

Area is under surveillance 24/7 without employees, therefore no signature obtained. Routine inspection report was emailed to Joe Sak, Dominic Noto, Jeremy Kinney, and Andrew Plets (Market Twenty 4 Seven) on 12/7/2023.

UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <http://ehs.umich.edu/campus-life-safety/food-safety/inspections/>

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.