

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 (Perry)
Perry Building
330 Packard
ZIP CODE NOT FOUND
Person In Charge (PIC): Joe Sak

SFE 5081 224762 5/23/2024 9:00:00 AM
Last Routine: 06/01/2023

INSPECTION TYPE:
Routine Inspection

Establishment Phone:
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 05/23/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Market 24/7

4-602.13 **Repeat** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 05/01/25
Core

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

5/23/2024 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis (at a minimum, every 24 hours) to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

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

- 1) Interior microwave cavity is soiled with excessive amount of encrusted food debris/residue/splatter, specifically along side walls and ceiling (see attached photo).
- 2) Storage drawer (located underneath microwave is disorganized and has food debris present (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:

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 5/23/2024.

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/>

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.