

## 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 6/18/2024 9:00:00 AM**  
**Last Routine: 7/27/2023**

**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 6/18/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Market 24/7**

3-501.18	A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:	06/28/24
Priority	(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)	

**Item(s):** Ready to eat, potentially hazardous food(s)  
**Location:** 1-door cooler(s)  
**Problem(s):** Beyond consume by date  
**Correction(s):** Discard.

6/18/2024 Potentially hazardous (PH)/time and temperature-controlled foods for safety (TCS) foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Observed the following PH/TCS foods that were expired inside standing one-door reach-in cooler (see attached photos):

- 1) Panera Bread soups with "best if used by date" of 5/30/2024
- 2) Pepperoni rip-n-dip with expiration date of 6/14/2024
- 3) Mini cheeseburger sandwiches with expiration date of 6/14/2024
- 4) Pepperoni pizza Hot Pockers with expiration date of 6/14/2024
- 5) Four cheese calzones with expiration date of 6/14/2024

All of the above foods were discarded at the time of routine inspection, however additional follow up is still needed to address this issue.

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

Correct immediately by discarding any PH/TCS foods that are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

4-602.13 Core		NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	09/16/24	
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**Item(s):** Nonfood contact surface(s)  
**Location:** Microwave oven(s)  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

6/18/2024		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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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) Interior cabinet (located underneath coffee machine) is soiled with coffee grounds, specifically around waste container (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:**

Follow up needed to address/reinspect priority violation 3-501.18.

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 6/19/2024.

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/>

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.