

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 6/26/2024 08:45 am

Establishment Phone:

INSPECTION TYPE:

Follow Up Critical

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

4-602.13		NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	06/01/25	
Entire establishm				
Entire establishm				
		Item(s): Nonfood contact surface(s)		
		Location: Microwave oven(s)		
		Problem(s): Soiled		
		Correction(s): Keep clean.		

Corrected

3-501.18		A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:	06/27/24	06/26/24
Entire establishm		(1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A),		
Entire establishm		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)		06/26/2024
		Problem(s): Beyond consume by date		06/26/2024
		Correction(s): Discard.		

6/26/2024

ADDRESSED/CORRECTED - All potentially hazardous (PH)/time and temperature-controlled foods for safety (TCS), specifically grab-and-go sandwiches and wraps (located inside standing one-door cold-holding units), were within 7 days from preparation date and no expired foods were present at the time of follow up. In addition, Zoom meeting was held with Jeremy Kinney (Market Twenty 4 Seven Regional Business Manager) on 6/24/2025 to address this recurring issue. Jeremy Kinney stated that they will increase servicing this location from once to twice a week, which will also be discussed with delivery drivers.

Closing Comments:

Jesse, Market Twenty 4 Seven Employee, was stocking location at the time of follow up. Jesse stated that this location will be serviced six days per week (i.e. Monday-Saturday) along with UH South.

Area is under surveillance 24/7 without employees, therefore no signature obtained. Routine inspection report was emailed to Joe Sak, Derek Virzi, Jeremy Kinney, and Andrew Plets (Market Twenty 4 Seven) on 6/26/2024.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)

Inspected By (Name and Title)



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

Nonda Mihas