

## 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 24-7 (Taubman Architecture & UP)**  
**Taubman Architecture & UP**  
**2000 Bonisteel Blvd.**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Joe Sak**

**SFE 5081 360503 5/19/2026 9:30:00 AM**  
**Last Routine: 04/23/2025**

**Establishment Phone:**

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 Jennifer Nord, a representative from University of Michigan, on 05/19/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Cooler Area**

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)	05/19/26
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**Item(s):** Automatic shut off  
**Problem(s):** Not provided  
**Correction(s):** Provide additional equipment to meet requirement above.

5/19/2026 Observed Prairie Farms milks (labeled with "keep refrigerated") in the leftmost beverage cooler, which did not have the appropriate locking mechanism to meet this Food Code requirement.

Correct by providing additional equipment to ensure milks cannot be dispensed to customers in the event of improper food temperatures.

**Entire establishment**

4-601.11 Priority Foundation	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.	05/19/26
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**Item(s):** Food-contact surface(s)  
**Problem(s):** Greasy  
**Correction(s):** Keep clean.

5/19/2026 Food-contact surfaces of equipment shall be cleaned/sanitized to sight and touch once they have become contaminated and/or soiled.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Entire establishment**

Observed the following food-contact surfaces of equipment throughout the establishment that are in need of cleaning:

- 1) Interior cavity of microwave oven was observed to be soiled with food debris.
- 2) Dispensing spout area on coffee machine was observed to be soiled with food debris.

Correct immediately by cleaning and sanitizing all food-contact surfaces of equipment to sight and touch once they have become contaminated and/or soiled.

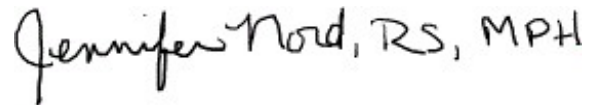
**Closing Comments:**

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed on May 20.

Email [EHSFoodSafety@umich.edu](mailto:EHSFoodSafety@umich.edu) with an overview of the plan to correct violation 4-204.111.

Person in charge (Name and Title)

Inspected By (Name and Title)



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Jennifer Nord

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