

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 (NCAC)
NCAC
2901 Hubbard
ZIP CODE NOT FOUND
Person In Charge (PIC): Joe Sak

SFE 5081 219999 6/19/2026 10:00:00 AM
Last Routine: 06/03/2025

Establishment Phone: 248-414-1700

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
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 06/19/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Cooler Area

4-204.111	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)	06/19/26
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Item(s): Automatic shut off ; Non-food contact surface(s)

Problem(s): Not provided ; Soiled

Correction(s): Provide additional equipment to meet requirement above. ; Keep clean.

6/19/2026	Standing one-door reach-in cold-holding unit containing milks and other POTENTIALLY HAZARDOUS FOOD/TIME-TEMPERATURE CONTROL FOR SAFETY FOOD (e.g. Naked juices, Prairie Farms milks) does not have an automatic shutoff device.	
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Provide automatic shutoff device for cold-holding units containing POTENTIALLY HAZARDOUS FOOD/TIME-TEMPERATURE CONTROL FOR SAFETY FOOD, or recommend moving POTENTIALLY HAZARDOUS FOOD/TIME-TEMPERATURE CONTROL FOR SAFETY FOOD beverages (i.e. milks, Naked juices) to a cold-holding unit that has an automatic lockout/shutoff device.

Entire establishment

4-601.11	Repeat (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.	09/17/26
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Core

Item(s): Non-food contact surface(s)

Problem(s): Soiled

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

Correction(s): Keep clean.

6/19/2026 Nonfood-contact surfaces of equipment shall be cleaned and maintained.

The coffee machine was observed to have excessive food residue in the dispensing area.
Clean coffee machine to sight and touch and maintain clean.

Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed on June 23, 2026.

Pre-packaged baked goods such as muffins, cookies, and donuts were passed the best by date on the packaging.

Follow up is needed for priority violation 4-204.111. Email EHSFoodSafety@umich.edu with a correction plan.

Person in charge (Name and Title)

Inspected By (Name and Title)

Jennifer Nord, RS, MPH

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

Jennifer Nord