

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 (SPH)

**School of Public Health
1415 Washington Heights**

ZIP CODE NOT FOUND

Person In Charge (PIC): Joe Sak

SFE 5081 354085

6/19/2026 11:28:24 AM

Last Routine: 06/09/2025

INSPECTION TYPE:

Routine Inspection

Establishment Phone:

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.

Entire establishment

4-601.11 Core	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	09/17/26
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(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.

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

Problem(s): Greasy ; Soiled

Correction(s): Keep clean. ; Clean prior to opening.

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

The following nonfood-contact surfaces of equipment are in need of cleaning:

1) The counter tops under the cup dispensing equipment was observed to be soiled. Clean counters to sight and touch and maintain clean.

2) Coffee machine has excessive food residue, particularly 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.

Person in charge (Name and Title)

Inspected By (Name and Title)

Jennifer Nord, RS, MPH

Jennifer Nord

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