

## 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 6/23/2026 12:30:00 PM**  
**Last Routine: 06/25/2025**

**Establishment Phone:**

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 06/23/2026 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) (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.	09/21/26
	<p><b>Item(s):</b> Non-food contact surface(s)  <b>Problem(s):</b> Soiled  <b>Correction(s):</b> Keep clean.</p>	

6/23/2026 Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

- 1) The dispensing area of the coffee machine was observed to be soiled with food splatter and debris.
- 2) Observed interior cavity of microwaves ovens to be soiled with excessive amount of encrusted food debris and residue.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch and maintaining clean at all times.

**Closing Comments:**

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

During the course of the inspection, health inspectors removed one chicken salad wrap and one buffalo chicken wrap from the prepared foods cooler to verify cold holding temperatures.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)

Inspected By (Name and Title)

*Jennifer Nord, RS, MPH*

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

Jennifer Nord