

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 (UH South)
UH South
1500 E. Medical Center Dr.
ZIP CODE NOT FOUND
Person In Charge (PIC): Joe Sak

SFE 5081 252510 6/23/2026 12:00:00 PM
Last Routine: 06/05/2025

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.

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)	06/23/26
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Item(s): Automatic shut off
Problem(s): Not provided
Correction(s): Provide additional equipment to meet requirement above.

6/23/2026	Standing one-door reach-in cold-holding unit containing POTENTIALLY HAZARDOUS FOOD/TIME-TEMPERATURE CONTROL FOR SAFETY FOOD (e.g., Health-Aid Kombuchas) 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 to a cold-holding unit that has an automatic lockout/shutoff device.

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
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Item(s): Non-food contact surface(s)
Location: Microwave oven(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.

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

Observed the interior cavities of microwave oven(s) to be soiled with excessive amount of encrusted food debris/residue/splatter.

Correct above by cleaning the microwave oven(s) to sight and touch and maintaining them clean at all times.

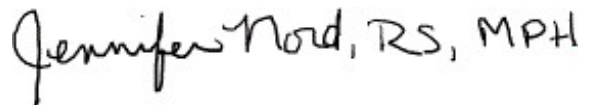
Closing Comments:

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

Please email EHSFoodSafety@umich.edu with a plan to address Violation 4-204.111.

Person in charge (Name and Title)

Inspected By (Name and Title)



Jennifer Nord

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