

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 (KMS)

KMS

3621 S. State St.

ZIP CODE NOT FOUND

Person In Charge (PIC): Joe Sak

SFE 5081 220006 6/24/2026 12:00:56 PM

Last Routine: 06/25/2025

Establishment Phone: 248-414-1700

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 Ellie Holmes, a representative from University of Michigan, on 06/24/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Coffee Station

4-601.11 Core	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	09/22/26
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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)

Problem(s): Soiled

Correction(s): Keep clean.

6/24/2026 Nonfood-contact surfaces of equipment shall be cleaned and maintained.

Coffee machine has excessive food residue, particularly in the dispensing area.

Clean coffee machine to sight and touch and maintain clean.

Cooler Area

3-501.17 Priority Foundation	(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf)	07/04/26
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(B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

(B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Cooler Area

Item(s): Commercially processed ready to eat potentially hazardous food(s)

Problem(s): Without date of consumption marking

Correction(s): Provide proper date marks as stated above.

6/24/2026 Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard date that is no greater than 7 days from preparation.

Observed several refrigerated items (e.g., Uncrustables sandwiches, Don Miguel burritos) without date marking. Both of the items above were found with proper date marks at other Market 24/7 locations on University of Michigan campus.

Correct immediately by properly date marking PH/TCS foods that will be stored for longer than 24 hours with a preparation and discard date that does not exceed 7 days from the preparation date. Any remaining food at the end of 7 days must be discarded.

Closing Comments:

Routine inspection conducted by Ellie Holmes. This report was emailed on July 8, 2026.

Ensure that the procedure of restocking involves the practice of first in, first out (FIFO). Observed that newer Core Power vanilla shakes in the 4-door cooler were placed in front of older drinks.

Person in charge (Name and Title)

Inspected By (Name and Title)



Ellie Holmes

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