

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 (Perry)

Perry Building

330 Packard

ZIP CODE NOT FOUND

Person In Charge (PIC): Joe Sak

SFE 5081 224762 6/24/2026 1:00:19 PM
Last Routine: 06/20/2025

Establishment Phone:

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.

Cooler Area

3-501.17	(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
Priority Foundation	(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)

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.
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Observed Uncrustables sandwiches without a date mark.

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.

3-501.11	Stored frozen FOODS shall be maintained frozen.	09/22/26
Core	Item(s): Frozen food item(s)	

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Cooler Area**Location:** 1-door freezer(s)**Problem(s):** Not frozen solid**Correction(s):** Maintain frozen.

6/24/2026 Stored frozen FOODS shall be maintained frozen.

Observed freezer unit to be holding a temperature around 35°F. Four to five specific food items were inspected closely, and all were found to be soft and inconsistently frozen. An M&M's ice cream sandwich, taken from the lowest shelf of the freezer, had an internal temperature of 31°F as measured by a calibrated, probed food thermometer.

Correct by ensuring the freezer unit is able to operate in such a manner that foods within are maintained frozen. See Violation 4-501.11 for more information.

4-501.11 EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 09/22/26
Core

Item(s): equipment**Location:** 1-door freezer(s)**Problem(s):** In poor repair**Correction(s):** Repair/replace.

6/24/2026 Equipment shall be maintained in good repair.

Observed freezer unit with an air temperature at 35°, as measured by the internal air temperature thermometer. Foods within the freezer were not maintained frozen as required by the 2009 Michigan Modified Food Code.

Repair or replace the freezer unit as soon as possible.

Closing Comments:

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

Violation regarding freezer was communicated via phone call to Jeremy Kinney on 6/24/2026. Email EHSFoodSafety@umich.edu with a plan regarding the repair of the freezer.

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.