

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 (LSA)

SFE 5081 252509 8/12/2026 11:00:00 AM

LSA

Last Routine: 06/20/2025

500 S. State St.

ZIP CODE NOT FOUND

Person In Charge (PIC): Joe Sak

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 Ellie Holmes, a representative from University of Michigan, on 08/12/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Market 24/7

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

Location: Coffee Station

Problem(s): Soiled

Correction(s): Keep clean.

8/12/2026 Nonfood-contact surfaces of equipment shall be cleaned and maintained.

The coffee machine was observed to have excessive food residue in the dispensing area.

Clean coffee machine to sight and touch and maintain clean.

Closing Comments:

Routine inspection conducted by Ellie Holmes. This report was emailed on August 14, 2026.

Excellent cold holding temperatures and first in, first out (FIFO) practices observed. Recommend the development of a routine cleaning procedure for the interior of unmanned coffee machine.

Establishment has locked coolers that are inaccessible to inspectors for the purpose of verifying temperatures, date marking, etc. Routine inspections of this establishment will need to be scheduled with staff that can provide access to coolers.

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)



Ellie Holmes

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