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.

**FOOD ESTABLISHMENT INSPECTION REPORT**

**University of Michigan**
**EH&S**
**Ann Arbor, MI 48109-1010**
**(734)647-1142**

**Bursley Dining**
**Bursley Hall**
**1931 Duffield**
**Ann Arbor, MI 48109**

**Person In Charge (PIC): David Adler & Jeremy Moser**

**Establishment Phone:** (734) 763-1120

**INSPECTION TYPE:**
- Yes Manager Certified
- Yes License Posted
- Yes Antichoking Poster
- Yes CO2 Tanks Secured

**Violation Category**
- Routine Inspection

**Repeat**
- No

**Violation Description/Remarks/Correction Schedule**

<table>
<thead>
<tr>
<th>Violation</th>
<th>Item(s):</th>
<th>Location:</th>
<th>Problem(s):</th>
<th>Correction(s):</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-501.16</td>
<td>Hot food item(s)</td>
<td>hot holding unit(s)</td>
<td>Stored below 135 degrees F</td>
<td>Store above 135 degrees F</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>03/10/2022</td>
<td>03/10/2022</td>
</tr>
</tbody>
</table>

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 03/10/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**24 Carrots**

**3-501.16 Priority**

Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained:

- (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)
- (B) At 41°F or less (P)

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Hot food item(s)</th>
</tr>
</thead>
</table>

| Location: | hot holding unit(s) |

<table>
<thead>
<tr>
<th>Problem(s):</th>
<th>Stored below 135 degrees F</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Correction(s):</th>
<th>Store above 135 degrees F</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>03/10/2022</td>
<td>03/10/2022</td>
</tr>
</tbody>
</table>

03/10/2022 Potentially hazardous food shall be maintained:

(1) At 135 degrees or above.

Observed several hotel pans of cooked and assembled RTE green pepper halves filled with a curried/saffron rice mixture in an Alto Shaam hot holding box at temperatures between 122-127 degrees in the 24 Carrots station. The cook in the station stated they had baked the green pepper halves in an oven in the station to 150+ degrees, then the cooked peppers were filled with the cooked and hot rice mixture, then placed in 2” hotel pans, covered with plastic wrap, then put in the upper half of the Alto Shaam hot holding box set at approx. 160-180 degrees. The heat setting on the Alto Shaam was turned up to it’s maximum heat setting of 200-220 degrees at the time of the inspection. The interior surfaces were not too hot to touch, even with the temperature setting set at 180+ degrees, which likely indicates a functional problem with the hot holding box requiring repair.

The pans of stuffed peppers had been assembled approx. 2 hours prior to being discovered at the above temperatures and the cook stated the peppers and rice had been cooked to at least 150+ degrees prior to assembly and the cook also stated all the stuffed peppers would be served and consumed by customers in less than another 2 hours, so a one-time Time as a Control for food safety was allowed to be implemented for the continued service of the stuffed
24 Carrots

peppers, with the agreement any unserved stuffed peppers left after 2 hours would be discarded. Submit a work order to have the Alto Shaam hot holding box serviced/repairs to ensure it is in good working order. Corrected.

4-501.11  Core            06/08/22

EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

Item(s): equipment
Location: hot holding unit(s)
Problem(s): Do not meet requirements of rule
Correction(s): Repair/replace to meet requirements of rule.

03/10/2022

Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

Observed the (upper half, at least) Alto Shaam hot holding box in 24 Carrots holding hot food between 122-127 degrees, even though the heating setting knob was set at 180+ degrees. The interior surfaces were not overly hot to the touch, even with the above heat setting. Place a work order to have the Alto Shaam serviced/repairs to ensure it is in good working order and can hold hot foods at 135 degrees or above. Remove the Alto Shaam hot holding box from use until it is fixed.

Entire establishment

3-501.17  Priority Foundation  03/20/22

(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)
(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): In house prepared ready-to-eat potentially hazardous food(s)
Problem(s): Improperly date marked

03/10/2022

Potentially hazardous foods stored longer than 24 hours shall be date marked with the discard/use by being no greater than 7 days from the date it was prepared.

Observed potentially hazardous foods inside walk-in cooler (located in main kitchen preparation area) with date mark range of 4/8/2022-4/14/2022 (see attached photo). In addition, observed sliced tomatoes (located in under counter cold-holding unit at deli station in dining area) with date mark range of 3/10/2022-3/17/2022, which is beyond 7 days from preparation date (see attached photo).

Correct immediately by properly date marking foods that will be stored for longer than 24 hours and use within 7 days. Any remaining food at the end of seven days shall be discarded.
Entire establishment

5-205.11 Priority Foundation

(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf)
(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

Item(s): Handwashing sink(s)

03/10/2022 A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.

Observed the following hand washing sinks with items stored either in front of or inside of them, which makes them inaccessible:

1) Main Kitchen Preparation Area - Rolloing cart stored in front of hand washing sink in addition to large box of potatoes stored underneath soap dispenser, which makes them difficult to access (see attached photo). CORRECTED AT TIME OF ROUTINE INSPECTION - Hand washing sink in main kitchen preparation area was made easily accessible at time of routine inspection.

2) Gluten Free Room - Observed food debris in hand washing sink.

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.

6-301.12 Priority Foundation

Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:
(A) Individual, disposable towels; (Pf)
(B) A continuous towel system that supplies the user with a clean towel;(Pf) or
(C) A heated-air hand drying device.(Pf)
(D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)

Item(s): Sanitary hand drying provisions disposable, paper towels
Problem(s): Not provided At hand sink
Correction(s): Provide

03/10/2022 Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.

Observed no paper towels provided at the following hand washing sinks:

1) Men's Employee Restroom - No paper towels observed at hand washing sink. CORRECTED AT TIME OF ROUTINE INSPECTION - Paper towels were provided at hand washing sink in men's employee restroom.

2) Gluten Free Room - Observed no paper towels provided at hand washing sink.

Correct immediately by supplying paper towels to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying. In addition, paper towels must be conveniently located for employees to dry hands.
### Entire establishment

**4-501.11 Core**

<table>
<thead>
<tr>
<th>Description</th>
<th>Correct By</th>
<th>Problem(s)</th>
<th>Correction(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.</td>
<td>09/01/22</td>
<td>In poor repair</td>
<td>Repair/replace.</td>
</tr>
</tbody>
</table>

**Item(s):** equipment

03/10/2022 Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

1) Olive Branch - Standing one-door reach-in cooler is not keeping potentially hazardous foods at 41 degrees F or below (see 3-501.16 for more details)

2) Pots & Pans Area - Missing atmospheric vacuum breaker cap on water line that is used with spray hose nozzle

Correct as soon as possible by repairing the above equipment items throughout the facility

**4-602.13 Core**

<table>
<thead>
<tr>
<th>Description</th>
<th>Correct By</th>
<th>Problem(s)</th>
<th>Correction(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</td>
<td>09/01/22</td>
<td>Soiled</td>
<td>Keep clean.</td>
</tr>
</tbody>
</table>

**Item(s):** Nonfood contact surface(s)

03/10/2022 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

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

1) Main Kitchen Preparation Area - Large, clear storage bins with food container lids in them are soiled with food debris

2) Pizziti/Wild Fire & Signature Stations - Steel backing behind griddle is soiled with excessive grease and encrusted food accumulation

3) Several walk-in cooler fan guards have debris accumulation on them

4) Pots & Pans Room - Large circular fan blades and guard with excessive clinging dust and debris accumulation

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

**6-501.12 Core**

<table>
<thead>
<tr>
<th>Description</th>
<th>Correct By</th>
<th>Problem(s)</th>
<th>Correction(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</td>
<td>09/01/22</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(B) Except spill cleanup, cleaning shall be done during periods when the least amount</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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Page 4 of 10
<table>
<thead>
<tr>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entire establishment of FOOD is exposed such as after closing.</td>
<td>03/10/2022</td>
<td></td>
</tr>
<tr>
<td>Item(s): Physical facilities/structures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Problem(s): Not clean</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Correction(s): Keep clean</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

03/10/2022 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Chemical Room - Floor has chemical spill (green Wash 'N Walk)
2) Personal Belongings Room - Needs cleaning, specifically many loose articles strewn on the floor
3) Main Kitchen - Soiled French drain underneath utensil cart (located next to combination oven under ventilation hood) and surrounding floor, specifically along back wall
4) Main Kitchen Preparation Area - Soiled French drain under large floor-standing Robot-Coupe
5) Custodial/Storage Area (located in corner of dining hall) - Needs cleaning/reorganization
6) Dock Area - Needs cleaning
7) Dish Washing Room - Excessive standing water present around and underneath sink where utensils are soaked
8) Pots & Pans Room - Black mold-like appearance on sound dampening material located above sink where garbage disposal is present (see attached photos)
9) Bake Shop - Floor underneath preparation tables soiled with excessive food debris accumulation
10) Bake Shop Walk-in Freezer - Floor is in need of cleaning
11) 24 Carrots - Floor is in need of cleaning

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Gluten Free Room

6-301.14 Core

A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Handwashing signage</th>
<th>09/01/22</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>Not provided At hand sink</td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Provide</td>
<td></td>
</tr>
</tbody>
</table>

03/10/2022 Each hand washing sink shall be provided with a procedural sign reminding employees how to appropriately and effectively wash their hands.
### Gluten Free Room

**Description**: Gluten Free Room - Observed no hand washing procedure sign at hand washing sink.

**Correct**: Correct as soon as possible by providing a hand washing sign to the above hand washing sink to encourage effective employee hand washing.

### Kitchen

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Clean equipment/utensil(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Problem(s):</strong></td>
<td>Exposed to dust, splash, or other contaminates</td>
</tr>
<tr>
<td><strong>Correction(s):</strong></td>
<td>Store in protected manner.</td>
</tr>
</tbody>
</table>

**03/10/2022**

Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored where they are not exposed to splash, dust, or other contamination.

Observed two clean cutting blades for the anliker slicer/dicer/chopper stored in a 1/4 metal food pan with food debris, crumbs and other residues. The clean cutting blades can be contaminated by being stored in a soiled storage container or pan.

The PIC removed the blades and pan for cleaning and sanitizing at the time of the inspection. Corrected.

### Olive Branch

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Cold food item(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Problem(s):</strong></td>
<td>Stored above 41 degrees F</td>
</tr>
<tr>
<td><strong>Correction(s):</strong></td>
<td>Store below 41 degrees F.</td>
</tr>
</tbody>
</table>

**03/10/2022**

Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Olive Branch - Observed potentially hazardous foods, specifically cooked pasta noodles at 50 degrees F (located in standing one-door cooler) that were cooked on 3/9/2022.

Correct immediately by cold-holding potentially hazardous foods at 41 degrees F or below at all times.

**CORRECTED AT TIME OF ROUTINE INSPECTION** - Cooked pasta noodles were discarded and cold-holding unit was shut off with "do not use" sign posted on cold-holding unit. Station will be utilizing time as a public health control for additional pasta that was brought out, which was at 41 degrees F or below inside produce walk-in cooler.
Olive Branch

6-301.20 Repeat A HANDWASHING SINK or group of adjacent HANDWASHING SINKS that is provided with disposable towels shall be provided with a waste receptacle. 09/01/22

Item(s): Waste recepticle(s) trash can
Problem(s): Not provided At hand sink
Correction(s): Provide

03/10/2022 Hand washing sinks shall be provided with lined waste receptacle that is located either underneath or directly adjacent to hand washing sink.

Olive Branch - Observed no waste receptacle nearby at hand washing sink (near dishwashing room).

Correct as soon as possible by ensuring waste receptacle with liner is underneath or directly adjacent to hand washing sink.

Pots & Pans Room

6-501.11 Core PHYSICAL FACILITIES shall be maintained in good repair. 09/01/22

Item(s): Physical facilities wall(s)
Problem(s): In poor repair Chipped
Correction(s): Repair/replace.

03/10/2022 Physical facilities shall be maintained in a state of good repair.

Observed the following items throughout facility in need of repair:

1) Pots & Pans Room - Repair acoustic dampening materials on walls, which appear to be broken off in areas

Correct as soon as possible by repairing the above physical facility items.

Prep Area

3-305.11 Core FOOD shall be protected from contamination by storing the FOOD:

(1) In a clean, dry location;
(2) Where it is not exposed to splash, dust, or other contamination; and
(3) At least 15 cm (6 inches) above the floor, unless otherwise approved. 09/01/22

Item(s): Food item(s) in storage
Problem(s): Exposed to dust, splash, or other contaminates
Correction(s): Store in protected manner.

03/10/2022 Keep foods safe from splash, debris, and other potential sources of contamination.

Main Kitchen Preparation Area - Box and bags of potatoes are stored directly underneath paper towel dispenser at hand washing sink, which exposed potatoes to drips and splash

Correct by moving potatoes to protect them from splash, dirt, and other potential sources of contamination.
Prep Area

contamination.

Self service area

4-601.11 Priority Foundation

(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.

Item(s): Food-contact surface(s)
Problem(s): With accumulation of debris
Correction(s): Keep clean.

03/10/2022 Equipment food-contact surfaces and utensils shall be clean to sight and touch.

Observed dried liquid residues and other splatter on the underside surfaces of the 1/2 & 1/2 and French Vanilla creamer dispenser at the dispensing points and similar dried beverage splatter residues on the underside surfaces of the Chai, Cappuccino, Hot Chocolate dispenser at the dispensing nozzles at the self-serve beverage counter across from the Signature food station. Clean.

Signature

4-903.11 Core

Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.

Item(s): Clean equipment/utensil(s)
Problem(s): Stored on floor or less than 6 inches above floor
Correction(s): Store at least 6 inches above the floor.

03/10/2022 Utensils, equipment and single-service items shall be stored at least 6 inches off the ground to protect them from contamination.

Signature Station - Sheet pans used to cover grill are stored directly on the floor in between broom and waste receptacle.

Correct as soon as possible by storing utensils, equipment and boxes of single-service items at least 6 inches off the floor to protect them from contamination.

storage area

7-201.11 Priority

POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by:
(A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P)
and
(B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND
**storage area**

SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and sanitizers that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE and SINGLE-USE ARTICLES. (P)

**Item(s):** Poisonous/toxic material(s)

**Problem(s):** Not separated from Single-service items

**Correction(s):** Store toxics below and away from all other items.

03/10/2022  Chemicals shall not be stored near, with, or over foods, clean single-service items, utensils, linens, and equipment.

Storage Area (located in corner of dining hall) - Observed chemical spray bottles on storage shelf with single-service items.

Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment.

**6-501.113 Core**

Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be:

(A) Stored so they do not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES; and

(B) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.

**Item(s):** Maintenance tool storage

**Problem(s):** Unorganized

**Correction(s):** Store in an orderly manner.

03/10/2022  Maintenance tools shall be stored in an organized manner that is away from all foods, clean equipment, utensils, linens, and single-service items.

Storage Area (located in corner of dining hall) - Observed several custodial tools that are unorganized and located near single-service items, including food. In addition observed large, yellow vacuum stored in area of dining hall where to-go containers and condiment pump containers are stored (see attached photo).

Store maintenance tools separately in designated areas that are away from any food, clean equipment, utensils, linens, and single-service items.

**Wild Fire**

6-501.14 Core

(A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

(B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.

**Item(s):** Ventilation system exhaust air ducts

**Problem(s):** Not clean

Keep clean
### Wild Fire

**Correction(s):**

03/10/2022  Filters shall be cleaned to be free from any grease accumulation, dust, dirt, and other contaminants.

Pizziti/Wild Fire Station - Observed soiled filters with grease and clinging dust accumulation in exhaust ventilation hood.

Correct as soon as possible by routinely cleaning any soiled filters to be free from any grease accumulation, dust, dirt and any other contaminants.

### Closing Comments:

Place signage with allergens listed for nut butters and spreads (e.g. Nutella, sunflower butter and peanut butter) in gluten free room.

Priority/priority foundation violations must be addressed/corrected immediately, which will be reinspected upon follow-up. Remaining core violations must be addressed/corrected as soon as possible, which will be reinspected upon next routine inspection. In the meantime, please feel free to reach out at any time with any concerns or questions you have.

UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at http://ehs.umich.edu/campus-life-safety/food-safety/inspections/

---

**Person in charge (Name and Title)**

[Signature]

**Inspected By (Name and Title)**

Nonda Mihas

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