

## 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.

**Bursley Dining  
Bursley Hall  
1931 Duffield**

**SFE 5081 029137 3/18/2022 09:00 am**

**Ann Arbor, MI 48109**

**Person In Charge (PIC): David Adler**

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

**INSPECTION TYPE:**

Follow Up Critical

| Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
|--------------------|--------|---|------------|-----------|
|--------------------|--------|---|------------|-----------|

**Corrected**

|                                |  |  |          |          |
|--------------------------------|--|--|----------|----------|
| 3-501.16<br>24 C<br>24 Carrots |  | 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:<br>(A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)<br>(B) At 41°F or less (P) | 03/10/22 | 03/10/22 |
|--------------------------------|--|--|----------|----------|

|                       |                            |  |           |
|-----------------------|----------------------------|--|-----------|
| <b>Item(s):</b>       | Hot food item(s)           |  | 3/10/2022 |
| <b>Location:</b>      | hot holding unit(s)        |  | 3/10/2022 |
| <b>Problem(s):</b>    | Stored below 135 degrees F |  |           |
| <b>Correction(s):</b> | Store above 135 degrees F. |  |           |

3/10/2022 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 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/repared to ensure it is in good working order. Corrected.

|                   |  |  |          |          |
|-------------------|--|--|----------|----------|
| 3-501.16<br>Olive |  | Except during preparation, cooking, or cooling, or when time is used as the public | 03/20/22 | 03/10/22 |
|-------------------|--|--|----------|----------|

| Critical / Non-crit                     | Repeat | Violation Description/Remarks/Correction Schedule  | Correct By | Corrected              |
|---|--------|--|------------|------------------------|
| Olive Branch                            |        | <p>health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained:<br/>                     (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)<br/>                     (B) At 41°F or less (P)</p> <p><b>Item(s):</b> Cold food item(s)<br/> <b>Problem(s):</b> Stored above 41 degrees F<br/> <b>Correction(s):</b> Store below 41 degrees F.</p>   |            | 3/10/2022<br>3/10/2022 |
| 3/10/2022                               |        | <p>Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.</p> <p>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.</p> <p>Correct immediately by cold-holding potentially hazardous foods at 41 degrees F or below at all times.</p> <p>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.</p>   |            |                        |
| 7-201.11<br>stora<br>storage area       |        | <p>POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by:<br/>                     (A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and<br/>                     (B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND 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)</p> <p><b>Item(s):</b> Poisonous/toxic material(s)<br/> <b>Problem(s):</b> Not separated from Single-service items<br/> <b>Correction(s):</b> Store toxics below and away from all other items.</p> | 03/20/22   | 03/18/22               |
| 3/10/2022                               |        | <p>Chemicals shall not be stored near, with, or over foods, clean single-service items, utensils, linens, and equipment.</p> <p>Storage Area (located in corner of dining hall) - Observed chemical spray bottles on storage shelf with single-service items.</p> <p>Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment.</p>  |            |                        |
| 3/18/2022                               |        | <p>CORRECTED - All chemicals were stored away from all foods, clean equipment, utensils, linens, and single-service items, specifically in storage area (located in corner of dining hall).</p>  |            |                        |
| 3-501.17<br>Entire<br>Entire establishn |        | <p>(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24</p>   | 03/20/22   | 03/18/22               |

| Critical /<br>Non-crit                  | Repeat    | Violation Description/Remarks/Correction Schedule   | Correct By | Corrected                          |
|---|-----------|---|------------|------------------------------------|
|   |           | <p>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)</p> <p>(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)</p> <p>A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)</p> <p><b>Item(s):</b> In house prepared ready-to-eat potentially hazardous food(s)</p> <p><b>Problem(s):</b> Improperly date marked</p>                                      |            | 3/18/2022<br>3/18/2022             |
|   | 3/10/2022 | <p>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.</p> <p>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).</p> <p>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.</p> |            |                                    |
|   | 3/18/2022 | CORRECTED - All potentially hazardous foods were properly date-marked with consumption/discard date no greater than 7 days from preparation date.   |            |                                    |
| 4-601.11<br>Self s<br>Self service area |           | <p>(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)</p> <p>(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.</p> <p>(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</p> <p><b>Item(s):</b> Food-contact surface(s)</p> <p><b>Problem(s):</b> With accumulation of debris</p> <p><b>Correction(s):</b> Keep clean.</p>  | 03/20/22   | 03/18/22<br>3/18/2022<br>3/18/2022 |
|   | 3/10/2022 | <p>Equipment food-contact surfaces and utensils shall be clean to sight and touch.</p> <p>Observed dried liquid residues and other splatter on the underside surfaces of the 1/2 &amp; 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.</p>  |            |                                    |
|   | 3/18/2022 | CORRECTED - All food-contact surfaces of equipment, specifically 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, were clean to sight and touch.  |            |                                    |
| 5-205.11<br>Entire<br>Entire establishn |           | <p>(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)</p> <p>(B) An automatic handwashing facility shall be used in accordance with</p>  | 03/20/22   | 03/18/22                           |

| Critical / Non-crit                     | Repeat | Violation Description/Remarks/Correction Schedule   | Correct By | Corrected              |
|---|--------|---|------------|------------------------|
|   |        | manufacturer's instructions. (Pf)   |            |                        |
|   |        | <b>Item(s):</b> Handwashing sink(s)   |            | 3/18/2022<br>3/18/2022 |
| 3/10/2022                               |        | 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.<br><br>Observed the following hand washing sinks with items stored either in front of or inside of them, which makes them inaccessible:<br><br>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.<br><br>2) Gluten Free Room - Observed food debris in hand washing sink.<br><br>Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes. |            |                        |
| 3/18/2022                               |        | CORRECTED - All hand washing sinks throughout the establishment were easily accessible.   |            |                        |
| 6-301.12<br>Entire<br>Entire establishm |        | Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:<br>(A) Individual, disposable towels; (Pf)<br>(B) A continuous towel system that supplies the user with a clean towel;(Pf) or<br>(C) A heated-air hand drying device.(Pf)<br>(D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)  | 03/20/22   | 03/18/22               |
|   |        | <b>Item(s):</b> Sanitary hand drying provisions disposable, paper towels<br><b>Problem(s):</b> Not provided At hand sink<br><b>Correction(s):</b> Provide   |            | 3/18/2022<br>3/18/2022 |
| 3/10/2022                               |        | Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.<br><br>Observed no paper towels provided at the following hand washing sinks:<br><br>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.<br><br>2) Gluten Free Room - Observed no paper towels provided at hand washing sink.<br><br>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.   |            |                        |
| 3/18/2022                               |        | CORRECTED - Paper towels were provided at all hand washing sinks throughout the establishment.  |            |                        |

**Closing Comments:**

PIC has implemented corrective action spreadsheet, which is attached and will be updated accordingly.

All priority/priority foundation violations have been addressed/corrected (see attached corrective action spreadsheet prepared by David Adler). Remaining core violations shall be addressed/corrected as soon as

| Critical /<br>Non-crit | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
|------------------------|--------|---|------------|-----------|
|------------------------|--------|---|------------|-----------|

possible, which will be reinspected at the next routine inspection.

Person in charge (Name and Title)



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

Inspected By (Name and Title)



Nonda Mihos