

## 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**  
**Ann Arbor, MI 48109**

**SFE 5081 029137 10/14/2022 10:30:00 AM**  
**Last Routine: 03/10/2022**

**Person In Charge (PIC): Andrea Lugo**

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

INSPECTION TYPE:  
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	Yes

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/14/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### 24 Carrots

4-501.18 Core	The wash, rinse, and SANITIZE solutions shall be maintained clean.	10/14/22
	<b>Item(s):</b> Warewashing solutions sanitizing	10/14/2022
	<b>Problem(s):</b> Not clean	10/14/2022
	<b>Correction(s):</b> Keep clean	

10/14/2022 Sanitizing solutions shall be maintained clean.

Observed cloudy/soiled Ecolab SMARTPOWER solution inside red pail.

Correct as soon as possible by keeping sanitizing solutions clean at all times.

CORRECTED DURING ROUTINE INSPECTION - Chef Mark obtained clean/fresh Ecolab SMARTPOWER solution and wiping cloth.

### Baking area

6-501.12 Core	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	04/01/23
	<b>Item(s):</b> Physical facilities/structures	
	<b>Location:</b> Walk-in freezer floor	
	<b>Problem(s):</b> With accumulation of debris	
	<b>Correction(s):</b> Keep clean.	

10/14/2022 Physical facilities shall be maintained clean to sight and touch.

Observed the floor of the walk in freezer in the bakery area soiled with food debris and ice build up.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Baking area**

Correct as soon as possible by cleaning the above item to sight and touch while maintaining clean at all times.

**Dishwashing Area**

6-501.12 Core	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	04/01/23
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**Item(s):** Physical facilities/structures floors  
**Problem(s):** Not clean  
**Correction(s):** Keep clean

10/14/2022 Physical facilities shall be maintained clean to sight and touch.

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

1) Dish Washing Room - Debris, broken china, and other dropped items on the floor behind conveyer line.

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

**Entire establishment**

4-501.114 Priority	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	10/14/22
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Chlorine	ppm	pH<10	pH<8
	25	120 F	120 F
	50	100 F	75 F
	100	55 F	55 F

Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

**Item(s):** Other chemical sanitizing solution concentration(s) 10/14/2022  
**Problem(s):** Does not achieve sanitization 10/14/2022  
**Correction(s):** Discontinue use.

10/14/2022 A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

West Dining Room - Observed 0 ppm in spray bottle where Ecolab SMARTPOWER is used.

Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment. For SMARTPOWER, DDBSA concentration should be between 272 and 700 ppm and lactic acid concentration should be between 704 and 1875; use test strips to confirm and verify.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Entire establishment**

CORRECTED DURING ROUTINE INSPECTION - Spray bottle was emptied and refilled with fresh solution of Ecolab SMARTPOWER, which is now achieving sanitization as evidenced by test strip.

3-501.15 Priority Foundation		(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled: (1) Placing the FOOD in shallow pans; (Pf) (2) Separating the FOOD into smaller or thinner portions; (Pf) (3) Using rapid cooling EQUIPMENT; (Pf) (4) Stirring the FOOD in a container placed in an ice water bath; (Pf) (5) Using containers that facilitate heat transfer; (Pf) (6) Adding ice as an ingredient; (Pf) or (7) Other effective methods. (Pf) (B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD.		10/14/22
		<b>Item(s):</b> Food item(s) cooled		10/14/2022
		<b>Problem(s):</b> Improperly In large container		10/14/2022

10/14/2022 Food shall be cooled using appropriate methods such as using ice wands, ice baths, or thin, metal sheets.

Observed the followings foods that were improperly cooled:

1) Olive Branch - Two large, deep pans of a bean and greens mixture that was prepared the morning of the inspection at 9:30am at temperatures of around 60-65 degrees F in the serving line and reach in cooler. This dish was prepared by using a mixture of room temperature and cooled ingredients, placed into a large and deep pan, and then placed in a small reach in cooler in the Olive Branch station to be served at lunch time with the intent to be held in a cold well below 41 degrees F. The dish was not properly cooled using appropriate methods such as the blast chiller, ice wands, ice baths, or thin, metal sheets and therefore not able to reach a safe temperature of at or below 41 degrees F.

CORRECTED DURING ROUTINE INSPECTION - The item was time marked from the time of preparation to four hours after the preparation (9:30am-1:30am). The chef that prepared the meal was educated on rapid cooling procedures, including utilizing blast chillers. PIC also plans to have in-service training with staff to address this issue.

2) Kitchen Dairy Walk-in Cooler - Bacon macaroni and cheese in four-inch hotel pans ranging from 46-51 degrees F, which was served at dinner on 10/13/2022, then placed immediately hot into walk-in cooler at the end of the dinner service.

CORRECTED DURING ROUTINE INSPECTION - Pans of bacon macaroni and cheese were discarded. Chef and PIC were educated on rapid cooling procedures, including utilizing blast chiller. PIC also plans to have in-service training with staff to address this issue.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Entire establishment**

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.		10/14/22
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**Problem(s):** Soiled  
**Correction(s):** Keep clean.

10/14/2022  
10/14/2022

10/14/2022		Food-contact surfaces and nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.		
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Observed the following food-contact surfaces/nonfood-contact surfaces throughout the facility in need of cleaning:

**FOOD-CONTACT SURFACES OF EQUIPMENT:**

1) Kitchen - Soiled cage and guard on large Hobart mixer

**NONFOOD-CONTACT SURFACES OF EQUIPMENT:**

1) Multiple fan blades and guards soiled with debris/dust accumulation, specifically in dish washing room and including fan guards inside walk-in cooler.

Correct immediately by cleaning the above food-contact surfaces to sight and touch and nonfood-contact surfaces to sight and touch as soon as possible and maintaining them clean at all times.

PRIORITY FOUNDATION ITEM CORRECTED DURING ROUTINE INSPECTION - PIC cleaned cage and guard on large Hobart mixer

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.		04/01/23
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**Item(s):** Ventilation system exhaust air ducts  
**Problem(s):** Not clean  
**Correction(s):** Keep clean

10/14/2022		Filters and their associated ventilation system(s) shall be cleaned to be free from any grease accumulation, dust, dirt, and other contaminants.		
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Observed exhaust filters with clinging debris/dust in multiple ventilation systems throughout the establishment (i.e. 24 Carrots, Pizzitis/Wild Fire, Signature, main kitchen above ovens).

Correct as soon as possible by replacing routinely cleaning ventilation system(s) and any soiled filters to be free from any grease accumulation, dust, dirt and any other contaminants.

**Kitchen**

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Kitchen**

3-501.14 Priority		(A) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled: (1) Within 2 hours, from 135°F to 70°F; and (P) (2) Within 4 hours, from 70°F to 41°F or less (P) (B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared from ingredients at ambient temperature shall be cooled within 4 hours to 41F or less. (P) (C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 41°F during shipment from the supplier shall be cooled within 4 hours to 41°F or less. (P)		10/14/22
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**Item(s):** Cooked food(s) cooled 10/14/2022  
**Location:** Walk-in cooler dairy cooler 10/14/2022  
**Problem(s):** From 70 degrees f to 41 degrees F for more than 4 hours  
**Correction(s):** Utilize shallow pans, ice baths, agitation, or quick chilling to cool food items.

10/14/2022 Food shall be cooled from 135 F to 70 F in 2 hours and from 70 F to 41 F in an additional 4 hours.

Kitchen Dairy Walk-in Cooler - Bacon macaroni and cheese in four-inch hotel pans ranging from 46-51 degrees F, which was served at dinner on 10/13/2022, then placed immediately hot into walk-in cooler at the end of the dinner service.

Correct immediately by cooling foods within the proper time frame as stated in the food code above.

CORRECTED DURING ROUTINE INSPECTION - Pans of bacon macaroni and cheese were discarded. Chef and PIC were educated on rapid cooling procedures, including utilizing blast chiller. PIC also plans to have in-service training with staff to address this issue.

**Olive Branch**

4-501.114 Priority		A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)		10/14/22																
		<table border="0"> <tr> <td>Chlorine</td> <td>ppm</td> <td>pH&lt;10</td> <td>pH&lt;8</td> </tr> <tr> <td></td> <td>25</td> <td>120 F</td> <td>120 F</td> </tr> <tr> <td></td> <td>50</td> <td>100 F</td> <td>75 F</td> </tr> <tr> <td></td> <td>100</td> <td>55 F</td> <td>55 F</td> </tr> </table>	Chlorine	ppm	pH<10	pH<8		25	120 F	120 F		50	100 F	75 F		100	55 F	55 F		
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		Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)																		

**Item(s):** Other chemical sanitizing solution concentration(s) 10/14/2022  
**Problem(s):** Not used according to manufacturer's label instructions 10/14/2022  
**Correction(s):** Use according to manufacturer label directions.

10/14/2022 A sanitizing solution shall meet the manufacturer's recommended concentration to achieve

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**Olive Branch**

sanitization.

Observed the SmartPower Sink and Surface Sanitizer in the Olive Branch prep sink below the manufacturer's recommended concentration.

**CORRECTED AT TIME OF INSPECTION:** Employee replaced the sanitizer with fresh sanitizer at the proper concentration. Employee was also educated to replace the sanitizer at the 4 hour mark or when the solution became cloudy and/or has debris.

**Pots & Pans Room**

6-501.11	Repeat	PHYSICAL FACILITIES shall be maintained in good repair.		04/01/23
Core				

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

10/14/2022 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.

**Closing Comments:**

All priority/priority foundation items were addressed/corrected during the routine inspection, however all remaining core items shall be addressed/corrected as soon as possible, which will be reinspected upon follow up.  
 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)

Inspected By (Name and Title)

*Andrew Geyer*

*N. Mihas, MSES*

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

Nonda Mihas