

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 4/18/2023 10:00:00 AM
Last Routine: 10/14/2022**

ZIP CODE NOT FOUND

Person In Charge (PIC): Jeremy Moser

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 4/18/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishroom

5-205.15	A PLUMBING SYSTEM shall be:	04/28/23
Priority	(A) Repaired according to LAW; (P) and (B) Maintained in good repair.	

Item(s): Plumbing system drain line(s)
Problem(s): Not repaired according to law
Correction(s): Repair according to law.

4/18/2023 The plumbing system shall be maintained in a state of good repair.

Dishroom - Observed area of standing water and sewage back localized in front of utensil soaking sink (see attached photos). Laura Kokkales blocked off area with stanchions and placed fix-it request to have drain snaked.

Corrected immediately by having plumbing system repaired according to law.

4-602.13	Chronic NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	10/01/23
Core		

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

4/18/2023 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.

Dishroom - Observed fan blades and guards soiled with excessive clinging dust and debris.

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

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Dishroom

other contaminants.

Dry Goods Storage Room

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 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)

04/28/23

Item(s): Poisonous/toxic material(s)
Problem(s): Not separated from Food
Correction(s): Store toxics below and away from all other items.

4/18/2023

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

Basement Dry Storage Room - Observed bottle of glass cleaner stored next to bags of rice (see attached photo).

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

6-305.11
Core

(A) Dressing rooms or dressing areas shall be designated if EMPLOYEES routinely change their clothes in the establishment.
(B) Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.

10/01/23

Item(s): Locker(s)/designated storage area(s)
Problem(s): Not used

4/18/2023

Designated area within the facility shall be dedicated/provided and used for the storage of employee's personal belongings to prevent contamination of foods, clean equipment, single-service items, utensils, and linens.

Basement Dry Storage Room - Observed gloves and personal water bottle stored on shelving units with food products, which could potentially contaminate those items.

Correct as soon as possible by storing employee's personal belongings in a designated area away from all foods, clean equipment, single-service items, utensils, and linens.

Entire establishment

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

3-501.15 **Repeat** (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: 04/28/23
 Priority Foundation
 (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.

Item(s): Food item(s) cooled
Problem(s): Improperly In large container

4/18/2023 Food shall be cooled using appropriate methods such as using ice wands, ice baths, or thin, metal sheets.
 Olive Branch and Walk-in Produce Cooler - Observed large tubs of pasta (prepared on 4/17/2023) that were not properly cooled (see 3-501.14 and 3-501.16 for more details).
 Correct immediately by using appropriate methods to ensure that food is cooled within the proper time frame.

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 10/01/23
 Core (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures
Problem(s): Not clean
Correction(s): Keep clean

4/18/2023 Physical facilities shall be maintained clean to sight and touch.
 Observed the following areas in need of cleaning throughout the facility:
 1) Dishroom - Standing water present in front of utensil soaking sink (see attached photos and 5-205.15 for more details).
 2) Dishroom - Excessive debris and other accumulation throughout, specifically behind dirty dish conveyer system (see attached photo).
 3) Produce Walk-in Cooler - Excessive food debris present, specifically underneath shelving units (see attached photo).

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Entire establishment

4) Basement Dry Storage Area - Food and other debris is present throughout, specifically underneath shelving units.

5) Pots/Pans Area - Acoustic styrofoam is present on the floor, specifically underneath shelving units. In addition, food debris present on the floor around garbage disposal (see attached photos and 4-501.11 for more details).

6) Observed sticky residue and other debris on the floor inside walk-in freezer located in baking preparation area (see attached photo).

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

Loading Dock

5-202.14 Priority	A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. (P)	04/28/23
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Item(s): Backflow/backsiphonage prevention device

Correction(s): Replace/maintain to meet requirements above.

4/18/2023	A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device.
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Observed a red industrial hose attached to the spout of a faucet on the loading dock with a handle-activated sprayer head. The faucet assembly has a built-in Atmospheric Vacuum Breaker (AVB), however with a valve downstream (sprayer head), the AVB is not a suitable device to protect against a backflow incident. A Reduced Pressure Zone (RPZ) vacuum breaker, or equivalent, shall be installed on the supply side hot and cold water lines to protect against backflow if the hose with sprayer handle is to remain in its current configuration. Currently, hose is not being used due to leak (see attached photo).

Place a work order for the installation of the appropriate backflow prevention devices (RPZ) on the hot and cold water lines.

Olive Branch

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 41°F 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)	04/28/23
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Olive Branch

Correction(s): Utilize shallow pans, ice baths, agitation, or quick chilling to cool food items.

4/18/2023 Food shall be cooled from 135 degrees F to 70 degrees F in 2 hours and from 70 degrees F to 41 degrees F in an additional 4 hours for a total cooling curve not to exceed 6 hours.

Olive Branch and Walk-in Produce Cooler - Observed pasta (prepared on 4/17/2023) did not cool properly (see 3-501.15 and 3-501.16 for more details).

Correct immediately by cooling foods within the proper time frame as outlined in the Food Code above.

3-501.16 Priority	Chronic	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)	04/28/23	
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Item(s): Cold food item(s)
Problem(s): Stored above 41 degrees F
Correction(s): Store below 41 degrees F.

4/18/2023 Olive Branch - Corn/bean dish was at 77 degrees F. Employee working in the station stated that this dish was intended to be served cold, however was warmed up by mistake. Decision was made to serve this dish hot for the lunch service.

CORRECTED DURING ROUTINE INSPECTION - Corn/bean dish was reheated to 165 degrees F and held hot at 135 degrees F.

4/18/2023 Olive Branch and Produce Walk-in Cooler - Large tubs of pasta (prepared on 4/17/2023) ranged from 50-57 degrees F (see attached photo).

Tubs of pasta were discarded in addition to pasta that was currently being served for lunch. Reviewed cooling methods and procedures with cook (see 3-501.14 and 3-501.15 for more details).

Pots & Pans Room

4-501.11 Core	Chronic	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	10/01/23	
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Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

4/18/2023 Equipment shall be maintained in a state of good repair.

Garbage disposal is not sealed properly, which is causing leakage around the garbage unit and on the floor (see attached photos).

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

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Prep Area

6-501.111 Priority Foundation		The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: (A) Routinely inspecting incoming shipments of FOOD and supplies; (B) Routinely inspecting the PREMISES for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf) (D) Eliminating harborage conditions.	04/28/23	
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4/18/2023		Only approved methods for pest control shall be utilized throughout establishment/facility. Observed in-house prepared vinegar trap in baking preparation area (see attached photo). Correct immediately by utilizing pest traps from Pest Management.		
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3-305.11 Core	Chronic	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.	10/01/23	
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Item(s): Food item(s) in storage
Problem(s): Exposed to dust, splash, or other contaminates
Correction(s): Store in protected manner.

4/18/2023		Food shall be protected from contamination by storing the food in a clean, dry location at least 6 inches off the floor and not exposed to splash, dust, or other contamination. Observed boxes of potatoes stored beneath the soap dispenser and directly adjacent to a handwashing sink (see attached photo). Correct as soon as possible by moving the above mentioned food so that is protected from contamination.		
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4/18/2023		Observed tubs of ice creams stored on the ground inside walk-in freezer located in baking preparation area (see attached photo).		
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4/18/2023		Basement Dry Storage Walk-in Cooler - Observed box of fish with what appears to be water damage on top of it (see attached photo). According to stockkeeper, shipment was delivered yesterday, 4/17/2023, by Fortune Fish and Gourmet. In addition, box of halal chicken has liquid substance on lid (see attached photo).		
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Signature

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)	04/18/23	
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Item(s): Hot food item(s) 4/18/2023
Location: hot holding 4/18/2023

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Signature

Problem(s): Stored below 135 degrees F

4/18/2023 Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.

Observed pasta with a red, tomato sauce in the hot well at the Signature station being held at 98 - 110 degrees F. The pasta had been cooked and placed in the hot well about 30 minutes prior.

CORRECTED AT TIME OF ROUTINE INSPECTION: The chef reheated the red pasta dish to 165 degrees F before being placed back onto the line.

3-304.14 Core (A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose. 04/18/23

(B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily.

(C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.

(D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil.

(E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.

(E) SINGLE-USE disposable sanitizer wipes shall be used in accordance table instructions.

Item(s): Wiping cloth(s) 4/18/2023

Location: Sanitizer 4/18/2023

Problem(s): Not completely submerged in sanitizing solution

Correction(s): Store wiping cloths completely submerged in sanitizer.

4/18/2023 In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses.

Observed a wiping cloth near the handsink at the signature station with the wiping cloths hanging on the side of the buckets. Additionally, a sanitizer bucket in the main kitchen prep area was not filled sufficiently to completely cover the wiping cloth.

CORRECTED AT TIME OF ROUTINE INSPECTION: The wiping cloths were moved to be completely submerged with a sufficient amount of sanitizer solution to completely cover the wiping cloth.

Closing Comments:

Two Oceans was closed for lunch service.

All priority/priority foundation items shall be addressed/corrected immediately, which will be followed up on. All core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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/>

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)



Nonda Mihas

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