

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 **SFE 5081 029137 10/10/2023 10:30:00 AM**
Bursley Hall **Last Routine: 4/18/2023**
1931 Duffield
Ann Arbor, MI 48109
Person In Charge (PIC): Jeremy Moser **Establishment Phone: (734) 763-1120**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	Yes
	CO2 Tanks Secured	Yes

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/10/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Bake shop

5-205.11	(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)	10/10/23
Priority Foundation	(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	

Item(s):	Handwashing sink(s)	10/10/2023
Location:	hand wash sink(s)	10/10/2023
Problem(s):	Not easily accessible Items stored In front of In front of	
Correction(s):	Remove items from handsink. Do not store items at handsink.	

10/10/2023 A handwashing sink shall be maintained so that it is accessible at all times for employee use.

Observed a rolling Cres Cor food cart stored in front of the hand sink in the bake shop. The cart was moved away from in front of the handwashing sink at the time of the inspection. The food workers in the bake shop were coached to avoid storing carts or other items that block access to the hand sink.

Dishwashing Area

6-501.12	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.	04/01/24
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 floors
Problem(s):	Not clean
Correction(s):	Keep clean

10/10/2023 Physical facilities shall be maintained clean to sight and touch.

Dish room floor has standing water, specifically in front of preparation sink, and debris

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Dishwashing Area

accumulation, specifically along and behind conveyer belt system.

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

3-501.17 Repeat	(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)	10/10/23
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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)	10/10/2023
Problem(s):	Improperly date marked	10/10/2023

10/10/2023	Potentially hazardous foods stored longer than 24 hours shall be date marked with a consumption/discard date no greater than seven days from preparation date. 1) Salad Bar - Cream cheese (inside undercounter one-door reach-in "fruit" cooler) was dated 10/6-10/13. 2) Deli Station - Sliced turkey (inside undercounter two-door cooler) was dated 10/6-10/13. 3) Dairy Walk-in Cooler: Whipped cream cheese pans were dated 10/6-10/13.
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Correct immediately by properly date marking foods that will be stored for longer than 24 hours and use within seven days. Any remaining food at the end of seven days shall be discarded.

CORRECTED DURING ROUTINE INSPECTION - Employee properly date-marked the above food containers to read 10/6-10/12.

3-302.12 Core	Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.	04/01/24
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Item(s):	Food item(s)
Problem(s):	Not identified
Correction(s):	Label containers with common name.

10/10/2023	Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

Salad & Deli Station - Observed unlabeled containers of cream cheese and sliced turkey inside cold-holding units.

Dairy Walk-in Cooler - Observed unlabeled containers of cream cheese.

Ensure that all containers used for food storage are labeled clearly with common name.

4-602.13 **Chronic** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 04/01/24
Core

Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

10/10/2023 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.

1) Several cold-holding units have excessive mold accumulation/growth, specifically along gaskets.

2) Beverage Areas - Juice machines have excessive sticky residue on them, specifically underneath near dispensing nozzles and inside cavities where juice containers are housed.

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.

6-501.14 **Chronic** (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. 04/01/24
Core

(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

Correction(s): Keep clean

10/10/2023 Ventilation system(s) and their associated filters shall be cleaned to be free from any grease accumulation, debris, dust, and other contaminants.

Observed exhaust filters with excessive amount of clinging debris/dust in several stations (e.g. Olive Branch, Signature, etc.).

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

Olive Branch

3-501.16 **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: 10/10/23
Priority

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Olive Branch

- (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)

Item(s): Cold food item(s) 10/10/2023
Problem(s): Stored above 41 degrees F 10/10/2023
Correction(s): Store below 41 degrees F.

10/10/2023 Potentially hazardous foods (PHF)/time and temperature-controlled foods for safety (TCS) being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Olive Branch - Pasta was found to be at 56 degrees F in a large tub (located inside standing one-door reach-in cooler). According to PIC and based on date mark, pasta was cooked and chilled last night before being placed inside standing one-door reach-in cooler shortly before the lunch period. Pasta is reheated in batches to at least 165 degrees F at station cook line, then hot-held at 135 degrees F.

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

CORRECTED DURING ROUTINE INSPECTION - Pasta was taken out of the above cooler and placed into the blast chiller at the time of routine inspection, and will be placed inside cold-holding unites that are located along corridor outside of the dish room.

4-204.112 Core (A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit. 04/01/24

- (B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical).
- (C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable.
- (D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf)

Item(s): Thermometer(s) refrigeration
Problem(s): Broken
Correction(s): Repair/replace.

10/10/2023 An air thermometer shall be provided in all cold-holding refrigeration units that are used to cold-hold TCS/PHF food to ensure those foods are being held at 41 degrees F or below.

Olive Branch - Temperature measuring device is needed inside standing one-door reach-in cooler.

Provide air thermometers for the above cold-holding units as soon as possible to ensure

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Olive Branch

coolers are keeping TCS/PHF foods at 41 degrees F, and use probed food thermometer periodically to verify accuracy of air thermometer. In addition, place air thermometers in a location that is easy to find and read for employees to verify internal ambient air temperatures.

4-501.11 Core	Chronic	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	04/01/24	
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Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

10/10/2023 Equipment shall be maintained in a state of good repair.

Olive Branch - Observed standing one-door reach-in cooler is not keeping PHF/TCS foods at 41 degrees F or below (see 3-501.16 for more details). All PHF/TCS were removed from cold-holding unit at the time of routine inspection, and PIC was instructed not to use this unit until proper repair(s)/replacement are made.

Correct as soon as possible by repairing/replacing the above equipment items throughout the establishment.

Signature

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)	10/10/23	
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Item(s): Cold food item(s)
Problem(s): Stored above 41 degrees F
Correction(s): Store below 41 degrees F.

10/10/2023
10/10/2023

10/10/2023 Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under §3-501.19, potentially hazardous cold food (time/temperature control for safety food) shall be maintained at 5°C (41°F) or less.

Observed a hotel pan of potato salad at 71-72 degrees held during service in a turned-off hot well, but under a heat lamp, to accompany pulled pork and/or pulled chicken as a leftover entree item in the Signature station. When a cook working in Signature was asked about the pan of potato salad held without temperature control, they stated the pan of potato salad was removed from refrigeration and placed on the serving line at approx. 10:30am and now it was ~12:15pm, so the potato salad had only been around 2 hours, but the pan was not time marked or otherwise identified that Time as a Food Safety Control was being used. The cook removed and discarded the pan of leftover potato salad at the time of the inspection.

Cold ready-to-eat TCS foods should be held at 41 degrees or less. Otherwise, if foods of this type are intentionally held without temperature control, a Time as a Food Safety Control plan should be utilized with the required 4 or 6-hour time marks or labeling.

Closing Comments:

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Core violations 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/>

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.