

## 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 4/2/2024 10:00:00 AM**  
**Last Routine: 10/10/2023**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Emily Chaparro/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 4/2/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**24 Carrots**

3-501.16 Priority	<b>Chronic</b>	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)	04/02/24
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<b>Item(s):</b>	Cold food item(s)	4/2/2024
<b>Problem(s):</b>	Stored above 41 degrees F	4/2/2024
<b>Correction(s):</b>	Store below 41 degrees F.	

4/2/2024 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.

24 Carrots - Veggie wraps that were prepared earlier in the morning were found to be ranging from 47-50 degrees F, and were being held in a cold-holding well directly underneath a heating lamp. Recommended to PIC and employee in the station that heating lamp should be turned off since foods (i.e. broccoli) were at 135 degrees F in hot-holding well directly adjacent cold-holding well.

Correct immediately by keeping PHF/TCS that are to be held cold at 41 degrees F or below at all times.

CORRECTED DURING ROUTINE INSPECTION - New tray of veggie wraps were obtained from cooler in 24 Carrots and veggie wraps will be time-marked to be in service for no longer than four hours. Any remaining veggie wraps (if any) will be discarded at the end of the lunch service, which is not greater than four hours.

**Gluten Free Room**

3-501.18 Priority		A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:	04/02/24
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Gluten Free Room**

- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)
- (2) Is in a container or PACKAGE that does not bear a date or day; (P) or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)

**Item(s):** Ready to eat, potentially hazardous food(s) 4/2/2024  
**Problem(s):** Beyond consume by date 4/2/2024  
**Correction(s):** Discard.

4/2/2024 Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Gluten Free Room - Observed multiple single-use containers of chicken tortilla chili corn salsa inside open-air cooler with discard date of 4/1/2024 (see attached photo).

Correct immediately by discarding any potentially hazardous foods that are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

CORRECTED DURING ROUTINE INSPECTION - PIC removed single-use containers of chicken tortilla chili corn salsa from gluten free room, which will be marked in waste log before being composted/discarded.

**Main Kitchen**

4-602.13 Chronic NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 10/01/24  
 Core

**Item(s):** Nonfood contact surface(s)  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

4/2/2024 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 - The lid of the rolling undercounter dry ingredient storage bin for powdered sugar observed with dust and other debris.
- 2) Main Kitchen Preparation Area - Exterior surfaces of the base of the large floor-mounted stainless steel Robot Coupe observed with dried-on food splatter.
- 3) Main Kitchen Preparation Area - Observed food debris, crumbs, etc., in some of the black plastic food pans labeled for clean utensil storage on the two storage carts. Check the black plastic pans holding utensils for any that need cleaning.

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.

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

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.	10/01/24	
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**Item(s):** Clean equipment/utensil(s)  
**Problem(s):** Exposed to dust, splash, or other contaminates  
**Correction(s):** Store in protected manner.

4/2/2024		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.		
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Observed a brown plastic tub with clear plastic pitchers and lids stored on a milk crate under the hood with convection and combi ovens where a couple lids had fallen out of the tub and onto the floor. The pitchers piled in the open tub also expose them to potential contamination from dust and other debris.

Relocate the tub of pitchers and lids to a more protected storage location.

6-501.12 Core	<b>Chronic</b>	(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.	10/01/24	
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**Item(s):** Physical facilities/structures  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

4/2/2024		Physical facilities shall be maintained clean to sight and touch. Observed the following areas in need of cleaning throughout the facility:		
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Main Kitchen Preparation Area – Observed a food and debris soiled trough/French drain and surrounding floor surfaces partially covered by a large floor-standing Robot-Coupe and plastic dunnage rack with a large stack of #10 can cases.

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

**Pizzitis**

3-501.17 Priority Foundation		(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)	04/02/24	
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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)

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

		<b>Item(s):</b> In house prepared ready-to-eat potentially hazardous food(s)		4/2/2024
		<b>Problem(s):</b> Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation		4/2/2024
		<b>Correction(s):</b> Provide proper date marks as stated above.		

4/2/2024 Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with the appropriate preparation date and discard date no greater than 7 days from preparation.

Pizzitis - Observed multiple hotel pans of prepared ground pork inside pizza preparation cooler. Some pans were date-marked 4/1-4/7 while another pan was found to be date-marked 4/2-4/8. According to PIC, ground pork was cooked and cooled on 4/1. Pizza station employee stated that they portioned another pan of ground pork earlier this morning and used today's date (i.e. 4/2) instead of 4/1, therefore giving this PH/TCS food an 8-day date mark.

Correct immediately by properly date marking PH/TCS foods that will be stored for longer than 24 hours with discard date that does not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

CORRECTED DURING ROUTINE INSPECTION - I explained to pizza station employee that original preparation must be used when reportioning any PH/TCS foods to not exceed 7 days from preparation date. Pan of ground pork was dated to reflect appropriate preparation date (i.e. 4/1) and discard date (i.e. 4/7).

**Signature**

6-501.14 Core	<b>Chronic</b>	(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.		10/01/24
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		<b>Item(s):</b> Ventilation system		
		<b>Problem(s):</b> Not clean		
		<b>Correction(s):</b> Keep clean		

4/2/2024 Ventilation system(s) and their associated filters shall be cleaned to be free from any grease accumulation, debris, dust, and other contaminants.

Cook Line - Observed grease accumulation/buildup in ventilation system at Signature station (see attached photo).

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.

**Closing Comments:**

Priority/priority foundation violations were addressed/corrected at the time of routine inspection. Core violations shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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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.