

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

Person In Charge (PIC): Jeremy Moser/Emily Chaparro

SFE 5081 029137 4/16/2025 10:00:00 AM

Last Routine: 10/9/2024

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 Mihos, a representative from University of Michigan, on 4/16/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

3-501.15 **Repeat** (A) Cooling shall be accomplished in accordance with the time and temperature criteria 04/26/25
Priority Foundation 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.

Item(s): Food item(s) cooled

Problem(s): Improperly In large container

4/16/2025

A COVERED PAN OF SCRAMBLED EGGS WAS FOUND AT 83 DEGREES F IN THE WALK IN COOLER. THE EGGS WERE BEING COOLED FOR USE THE NEXT DAY. HOWEVER, THE USE OF A COVER ON THE PAN WOULD NOT ALLOW AIR FLOW TO PROPERLY COOL THE FOOD IN A TIMELY FASHION. PLACE FOOD IN SHALLOW PANS WITHOUT A LID TO ALLOW THEM TO PROPERLY COOL. UPON REQUEST THE LID WAS REMOVED FROM THE EGGS. VIOLATION CORRECTED.

4-501.11 **Chronic** EQUIPMENT shall be maintained in a state of repair and condition that meets the
Core requirements of the code.

09/01/25

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

Item(s): Equipment components seals

Problem(s): In poor repair Open seams

Correction(s): Repair/replace.

4/16/2025 Gaskets on one-door reach-in alternative milk cooler (located in the beverage station) and two-door reach-in pizza preparation cooler with top rail (located in Pizzitis) are in need of repair.

Correct by replacing gaskets on the above coolers.

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 04/16/25
Core

(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.

Item(s): Non-food contact surface(s) outsides of equipment

Location: 1-door cooler(s)

Problem(s): Soiled

Correction(s): Keep clean.

4/16/2025

4/16/2025

4/16/2025 Nonfood-contact surfaces of equipment shall remain clean to sight and touch.

Olive Branch - Observed encrusted food matter on the door handle of the standing one-door reach-in cooler.

CORRECTED DURING ROUTINE INSPECTION - Door handle was cleaned/sanitized to sight and touch.

4/16/2025 Dish Room - Circular fans have excessive debris/dust accumulation and are in need of cleaning.

Clean circular fans to be free of any debris/dust accumulation.

4/16/2025 THE AIR VENT IN THE MOP CLOSET IS SOILED AND NEEDS TO BE CLEANED.

6-501.11 PHYSICAL FACILITIES shall be maintained in good repair. 07/15/25
Core

Item(s): Physical facilities

Problem(s): In poor repair

Correction(s): Repair/replace.

4/16/2025 REPAIR THE TORN SCREEN SO IT WILL PROTECT AGAINST PEST ENTRY WHILE ALLOWING AIR FLOW FOR EMPLOYEES.

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. 09/01/25
Core

(B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unlawful discharge.

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

Item(s): Ventilation system exhaust air ducts

Problem(s): Not clean

Correction(s): Keep clean

4/16/2025

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

Signature and Pizzitis Stations - Observed excessive debris and grease accumulation in the ventilations systems, including filters.

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

Signature

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 09/01/25
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

4/16/2025

Signature Station - Observed excessive debris and food buildup on the floor, specifically underneath equipment (e.g. charbroiler, fryers, etc.).

Correct by pulling equipment out to properly clean/sanitize the station.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas, Jennifer Nord, and Ellie Holmes.

Staff did an excellent job at answering food safety-related questions.

Core items should be addressed in a timely manner, which will be reinspected at the next routine inspection.

Report emailed to PIC and Michigan Dining management team on April 17, 2025.

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

Abbreviations Appendix:

Active Managerial Control (AMC)
Clean in Place (CIP)
Code of Federal Regulations (CFR)
Environmental Protection Agency (EPA)
Hazard Analysis and Critical Control Point (HACCP)
Michigan Department of Agriculture & Rural Development (MDARD)
Potentially Hazardous Food (PHF)
Priority (P)
Priority Foundation (Pf)
Person-in-Charge (PIC)
Ready-to-Eat (RTE)
Reduced Oxygen Packaging (ROP)
Shiga toxin-producing Escherichia coli (STEC)
Time/Temperature Control for Safety (TCS)
Time as a Public Health Control (TPHC)
U.S. Department of Agriculture (USDA)
U.S. Food & Drug Administration (FDA)

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.