

## 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 4/18/2025 08:08 am**

**Bursley Hall**

**1931 Duffield**

**Ann Arbor, MI 48109**

**Person In Charge (PIC):**

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

**INSPECTION TYPE:**

Follow Up Critical

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

3-501.15		(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:	04/26/25	04/18/25
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Entire establishment 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

04/18/2025

**Problem(s):** Improperly In large container

04/18/2025

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.

4/18/2025 ADDRESSED/CORRECTED - Corrected by shallowing pan and removing lid. PIC also provided corrective action plan and added, "Huddle topic for cooks and FSW proper cooling methodes specifically not to cover and in shallow pans." (see attached corrective action plan).


### Closing Comments:

Priority foundation violation 3-501.15 has been addressed/corrected (see comments and attached corrective action plan).

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)

Inspected By (Name and Title)



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

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Nonda Mihas