

## 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 4/29/2026 10:00:00 AM  
Last Routine: 10/21/2025**

**Ann Arbor, MI 48109**

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

**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 Jennifer Nord, a representative from University of Michigan, on 4/29/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Beverage Station

4-502.13 Core	(A) SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused. (B) The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.	07/28/26
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**Item(s):** Bulk milk tube  
**Problem(s):** Cut longer than 1 inch  
**Correction(s):** Cut milk tube as specified above.

### Prep Kitchen

6-501.11 Core	PHYSICAL FACILITIES shall be maintained in good repair.	07/28/26
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**Item(s):** Physical facilities  
**Location:** Pots and Pans Area  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

4/29/2026 Establishment shall be maintained in a state of good repair.

Observed the sound absorption panels within the pots and pans area soiled. These panels are not cleanable.

Correct as soon as possible by replacing the above item.

### Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed May 1, 2026.

Overall, staff was observed following excellent food safety practices. Keep up the great work!

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)

*Jennifer Nord, RS, MPH*

Jennifer Nord

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