

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**

ZIP CODE NOT FOUND

Person In Charge (PIC): Jeremy Moser

SFE 5081 029137 10/27/2026 10:15:00 AM

Last Routine: 04/29/2026

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 Ellie Holmes, a representative from University of Michigan, on 10/27/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

6-501.12 Core	Chronic (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.	01/25/27
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Item(s): Physical facilities/structures

Location: Dish washing Area Ceiling

Problem(s): Soiled

Correction(s): Keep clean.

10/27/2026 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Air intake near the wall fan in the dish area was observed to have visible dust and debris.

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

4-601.11 Priority Foundation	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.	10/27/26
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Item(s): Food-contact surface(s)

Problem(s): Soiled

10/27/2026

10/27/2026

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

Correction(s): Keep clean.

- 10/27/2026 Food-contact surfaces of equipment shall be cleaned sanitized to sight and touch once they have become contaminated and/or soiled.
- Observed the following food-contact surfaces of equipment throughout the establishment that are in need of cleaning:
- 1) Interior cage of Hobart floor mixer was observed to have food residue from use earlier in the day. Corrected during routine inspection when staff cleaned this area.
 - 2) Can opener blade is soiled with encrusted food debris. CORRECTED during routine inspection when staff removed can opener to dish area. Recommend the use of tabletop electric can opens seen at Wolverine Village, as this machine had an easily-removable blade that facilitated cleaning.

4-602.13 Core NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 01/25/27

Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

- 10/27/2026 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) External cage of wall fan in dish area was observed to have visible dust.
 - 2) Gaskets in upright cooler in dessert area were observed to have visible soil and debris.
- 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.

Olive Branch

4-501.11 Core EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 01/25/27

Item(s): equipment

Location: hot holding unit(s)

Problem(s): In poor repair

Correction(s): Repair/replace.

- 10/27/2026 Equipment shall be maintained in a state of good repair.

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

Observed the gaskets within the hot box in the Olive Branch station to be in poor repair.

Correct as soon as possible by replacing the gaskets and maintaining in a state of good repair.

Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed to management on October 27, 2026.

Recommend increased cleaning frequency of the ice machine in the production kitchen.

Email EHSFoodSafety@umich.edu once the replacement of the styrafoam wall coverings in the dish area is complete.

Person in charge (Name and Title)

Inspected By (Name and Title)



Ellie Holmes

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