



Foodservice Establishment Inspection Report

Establishment Information			
Facility Name Teta's Grill	Facility Type Ethnic menu without alcohol	State License Number SFE2025202738	Facility Telephone # 810
Facility Address 6429 W Pierson RD , Flushing , MI , 48433			

Inspection Information	
Inspection Type Routine Inspection	Inspection Date 11/12/2019

Food Safety			
Choking Poster Yes	Smoking (Meets PA 188) Yes	License Displayed Yes	Certified Manager Yes

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Cold top RIC	36
RIC (three door upright)	37
RIF (three door upright)	2.5
display RIC	39
RIF	-3.5

Food Temperatures	
Description	Temperature (Fahrenheit)
Grilled Chicken	158
Lentil soup	168
lemon rice soup	160
tomato	38
chicken shawarma	145

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink wiping cloth			200 100		quaternary ammonia quaternary ammonia	

Certified Manager		
Name Melissa Greene	Certificate # 13330626	Certificate Expiration 2/28/2021

This facility was inspected to determine the level of compliance with Food Law of 2000 Act No. 92. Violations cited in this report shall be corrected with 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 violation listed.

Observed Priority Violations
Total # 0
Repeated # 0
Observed Priority Foundation Violations
Total # 0
Repeated # 0

Observed Core Violations

Total # 0

Repeated # 0

Law and code excerpts in report are for information only and not as the basis for legal or judicial determinations. Always verify them against the most recent available copy of the law and code.

Comments

Today's inspection was an operational routine inspection. If you have any questions regarding this report, please contact your Area Sanitarian at 810-257-3848.

Notes: There have been menu or procedural changes since the last routine inspection.

All food temperatures were found in compliance.

Date Marking procedures were found in compliance.

Sanitizer levels were found in compliance.

Proper hair restraints were in use.

Proper hand washing procedures were observed.

There are no violations to report at this time.

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



Person in Charge

Melissa Greene

Sanitarian

Cheryl Green