



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 05/17/2021

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

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Cold top RIC	38
RIC (three door upright)	36
RIF (three door upright)	-5
display RIC	39
RIF	13

Food Temperatures	
Description	Temperature (Fahrenheit)
Chopped lettuce	39
Cut tomatoes	40
Raw chicken	38
Raw lamb	39
Chicken heating	171
Lamb heating	151
Lentil soup	167
Zuchinni soup	168
Cooked rice	171

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink	submersion					

Certified Manager		
Name Melissa Greene	Certificate # 20288884	Certificate Expiration 3/2/2026

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

This was a routine inspection. Observed Covid-19 policy in place. Facility is very clean and organized. Employee demonstrated proper cook off temperature. Date marking system is in place and executed properly. Food is received from the approved supplier. There is no violation to report and there is a no need for a follow up at this time. You may contact your sanitarian at dthapaliya@gchd.us if you have any questions.

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



Person in Charge

Sam Haddy



Sanitarian

Deepak Thapaliya