



## Foodservice Establishment Inspection Report

<b>Establishment Information</b>			
Facility Name <b>Teta's Grill</b>	Facility Type <b>Ethnic menu without alcohol</b>	State License Number <b>SFE2025202738</b>	Facility Telephone # <b>810</b>
Facility Address <b>6429 W Pierson RD , Flushing , MI , 48433</b>			
<b>Inspection Information</b>			
Inspection Type <b>Routine Inspection</b>		Inspection Date <b>11/15/2021</b>	

<b>Food Safety</b>			
Choking Poster <b>Yes</b>	Smoking (Meets PA 188) <b>Yes</b>	License Displayed <b>Yes</b>	Certified Manager <b>Yes</b>

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
M3 Cold top RIC	35.3
Avantco RIC (three door upright)	34.5
Avantaco RIF (three door upright)	2.5
Coke display RIC	39
Artic King RIF chest	-8.0

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
sliced tomatos (CH)	40
Humus (CH)	40
Chicken (HH)	144.0
Rice (HH)	158.5
Lemon rice Soup (HH)	154.5
Lentil Soup (HH)	157.5
Zucchini (HH)	158.5
Lemon rice (heating)	168.5

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink	Chemical		200 ppm	Member's mark sanitizer	Quaternary ammonium	

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

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.

<b>Observed Priority Violations</b>
<b>Total # 0</b>
<b>Repeated # 0</b>

**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 is a routine inspection. This facility is clean and organized. The PIC is knowledgeable of duties. All holding temperatures are in the safety zone. Observed proper hand-washing, hair restraint, and glove use. This facility is in compliance with the 2009 Food Code. No violations to cite and no follow-up required.

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



Person in Charge

**Sam Haddy**

Sanitarian

**Brandi Rimmer**