



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 05/04/2022	

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

Equipment Temperatures	
Description	Temperature (Fahrenheit)
M3 Cold top RIC	38.5
Avantco RIC (three door upright)	-38.0
Avantaco RIF (three door upright)	7.0
Coke display RIC	40
Artic King RIF chest	-10

Food Temperatures	
Description	Temperature (Fahrenheit)
Tomatoes (CH)	39.5
Raw Lamb (CH)	35.5
Raw Chicken (CH)	38.5
Lemon Rice (HH)	163
Lentil Soup (HH)	163
Rice (HH)	158
Chicken (HH)	148
Lamb (Heating)	155

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink	Chemical		200 ppm	Member's Mark	Quat Ammonium	

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 is a routine inspection of the facility. This facility is clean and organized. PIC is knowledgeable of duties. Observed proper hand washing, hair restraint, and gloves use. Date marking system was executed properly. All holding temperatures were in the safety zone. This facility is in compliance with the 2009 Food Code. No violations to cite and no follow-up required. Any questions contact Brandi at brimmer@gchd.us or 810.257.3601.

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



Person in Charge

Sam Haddy

Sanitarian

Brandi Rimmer