

Genesee County Health Department
 630 S Saginaw St Suite #4
 Flint, 48502
 (810) 257-3603



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 October 21, 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	39
Avantco RIC (three door upright)	33.5
Avantaco RIF (three door upright)	1.8
Coke display RIC	39
Artic King RIF chest	-16.5

Food Temperatures	
Description	Temperature (Fahrenheit)
Tomato CH	33
Lettuce CH	39
Chicken HH	145
Lemon Rice Soup HH	156
Rice HH	158
Lentil Soup HH	155
Chicken Heating	178

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink	Chemical		200	Oasis 146	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

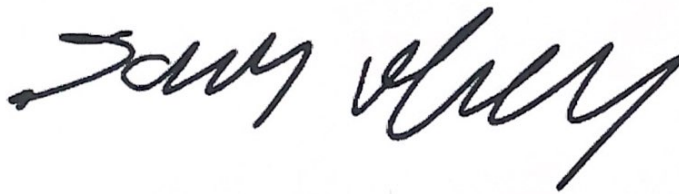
Total # 0
Repeated # 0

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.

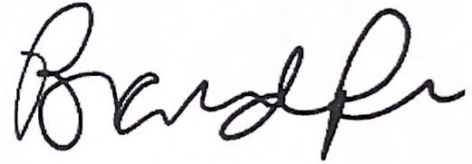
Comments

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