

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 March 31, 2023
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**Food Safety**

Choking Poster Yes	Smoking (Meets PA 188) Yes	License Displayed Yes	Certified Manager Yes
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**Equipment Temperatures**

Description	Temperature (Fahrenheit)
M3 Cold top RIC	35.5
Avantco RIC (three door upright)	36.5
Avantaco RIF (three door upright)	1.0
Coke display RIC	39
Artic King RIF chest	-4.5
steamwell	170
steamwell	153

**Food Temperatures**

Description	Temperature (Fahrenheit)
tomato CH	40
rice HH	160
lentil soup HH	173
Lemon soup HH	166
Chicken HH	145

**Warewashing Info**

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink	Chemical		200	members mark	quat ammonium	

**Certified Manager**

Name Melissa Greene	Certificate # 20288884	Certificate Expiration 3/2/2026
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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**

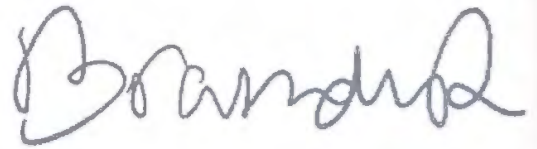
This is a routine inspection of the facility. This facility is clean and organized. PIC is knowledgeable of duties. Observed proper hand washing, hair restraint, and gloves use. Date marking system was executed properly. All holding temperatures were in the safety zone. This facility is in compliance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