

Foodservice Establishment Inspection Report

Establishme	ent							
Information								
Facility Name	Facility			ate License Number		Facility Telephone #		
Teta's Grill	Ethnic menu without S		SI	SFE2025202738		810		
Facility Address		shing , MI , 4843	3					
Inspection I		siing, ivii, 4043	5					
Inspection Type	normation	Inspe						
Routine Inspection 03/09/2024								
		• • • ·						
Food Safety	,							
Choking Poster				e Displayed	Certified M	Certified Manager		
Yes		Yes Yes		Yes				
Familia	F 4.							
Equipment Description	emperature	25		Temperature (Fahr	enheit)			
M3 Cold top RIC				35				
Avantco RIC (three door upright)				36				
Coke display RIC				33				
steamwell					153			
steamwell				170				
otodimion				110				
Food Tempe	eratures							
Description				Temperature (Fahrenheit)				
Rice				167				
Lemon rice				160				
Lentil soup				152				
Tawook				40				
Diced Tomat	0			39				
Warewashin								
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Na	me Sanitizer	Type Tempera		
3	Chemical		400	MM	Quat			
compartmen t sink								
Certified Ma	nager	1	1	1	1	1		
Name			Certificate #		Certificate Expiration			
	ene	202	20288884		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 facility is extremely clean and well organized.

Proper hair restraints, food handling techniques and handwashing observed.

Excellent date marking system in place.

There are no violations to report at this time.

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

Person in Charge **Sam Haddy**

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