

## FOOD ESTABLISHMENT INSPECTION REPORT

Based on an evaluation this day, the items marked below are violations of the Michigan Food Law. Violations cited in this report shall be corrected within 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 violations listed.

**The Great Greek Mediterranean Grill**  
**Pierpont Commons**  
**2101 Bonisteel Blvd.**

**SFE 5081 358352 9/5/2024 11:00:00 AM**  
**Last Routine: 9/5/2024**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Joe Matthews**

**Establishment Phone:**

**INSPECTION TYPE:**

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	Yes

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 9/5/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**back kitchen area**

3-501.18	A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:	10/04/24
Priority	(1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)	

**Item(s):** Ready to eat, potentially hazardous food(s)  
**Problem(s):** Beyond consume by date  
**Correction(s):** Discard.

9/5/2024 Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Observed large container of hummus that was dated "8/29-9/4" (see attached photo). In addition, smaller containers of hummus that were incorrectly dated were prepared from the large container of hummus (see violation 3-501.17 for more details). Hummus was discarded and establishment was instructed to obtain new batch of hummus from commissary kitchen, which was being facilitated at the time of the routine inspection.

Correct immediately by discarding any potentially hazardous foods that are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

3-501.17	(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf) (B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened	10/04/24
Priority Foundation		

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**back kitchen area**

in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

**Item(s):** Commercially processed ready to eat potentially hazardous food(s)  
**Problem(s):** Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation

**Correction(s):** Provide proper date marks as stated above.

9/5/2024 Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard/use by date that is no greater than 7 days from preparation.

Observed small containers of hummus dated "9/5-9/10". Upon speaking with one of the kitchen employees, this hummus was prepared from a larger container of hummus that was dated "8/29-9/4", which is beyond 7 days from preparation date (see attached photo). I discussed with kitchen employee and PIC that original discard date (i.e. 9/4) must be used when portioning PH/TCS into smaller containers. Hummus was discarded at the time of routine inspection.

Correct immediately by properly date marking PH/TCS foods that will be stored for longer than 24 hours with a discard/use by date that does not to exceed 7 days from the preparation date. Any remaining food at the end of 7 days must be discarded.

5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf) 10/04/24  
 Priority Foundation (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

**Item(s):** Handwashing sink(s)  
**Location:** hand wash sink(s)  
**Problem(s):** Not easily accessible Items stored In front of In front of  
**Correction(s):** Remove items from handsink. Do not store items at handsink.

9/5/2024 A hand washing sink shall be kept clean and accessible at all times. In addition, hand washing sinks shall only be used for hand washing purposes.

Large, rolling garbage bin was blocking hand washing sink in the back kitchen (see attached photo). Kitchen employee moved large, rolling garbage bin to make hand washing sink accessible.

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.

4-501.11 EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 03/01/25  
 Core

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**back kitchen area**

**Item(s):** Equipment components seals  
**Problem(s):** In poor repair Open seams  
**Correction(s):** Repair/replace.

9/5/2024 Equipment must be maintained in a state of good repair.

Observed torn/ripped gaskets on two-door reach-in cooler (located to the left of the 3-compartment sink).

Correct as soon as possible by repairing/replacing gaskets on two-door reach-in cooler.

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 03/01/25  
 Core (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

**Item(s):** Physical facilities/structures  
**Problem(s):** Not clean  
**Correction(s):** Keep clean

9/5/2024 Physical facilities shall be maintained clean to sight and touch.

Back kitchen stainless steel preparation countertop was cluttered/disorganized. In addition, floor underneath had excessive food debris accumulation/buildup.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

**Front Line**

3-501.16 Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: 10/04/24  
 Priority (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)  
 (B) At 41°F or less (P)

**Item(s):** Cold food item(s)  
**Problem(s):** Stored above 41 degrees F  
**Correction(s):** Store below 41 degrees F.

9/5/2024 Potentially hazardous (PH)/time and temperature-controlled (TCS) foods for safety being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Tray of spinach pies (stored at ambient temperature on preparation countertop located behind cook line) were at 70 degrees F. According to PIC, these are cooked, then cooled in commissary kitchen before being delivered every 1-2 days. This food product is intended to be reheated in oven.

Correct immediately by keeping PHF/TCS that are to be held cold at 41 degrees F or below at all times.

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**Front Line**

Alternately, time as a public health control may be used, but potentially hazardous foods must be visually time marked to indicate 4 hour mark from the time the potentially hazardous food items were taken out of refrigeration. At the end of the 4 hour mark of being out of temperature control, then the above foods must either be used or discarded. Additionally, written procedures must be provided that includes directions how to properly use time as a public health control and which potentially hazardous foods it will be used for.

Since spinach pies were taken out of the cooler at 9:30 am, time as a public health control was used for this specific batch, and any remaining spinach pies must be discarded at 1:30 pm. PIC acknowledged and time-marked tray of spinach pies.

Moving forward, please develop SOP for spinach pies for review and approval.

**Closing Comments:**

Back kitchen configuration/layout is not as originally depicted and approved. For example, there is additional shelving unit in front of the beverage syrup lines in the back kitchen area, which impedes on the hand washing sink and kitchen flow. Proposed changes to layouts and addition of kitchen equipment must be reviewed and approved by our department.

Follow up needed to reinspect priority/priority foundation violations.

UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <http://ehs.umich.edu/campus-life-safety/food-safety/inspections/>

Person in charge (Name and Title)



Inspected By (Name and Title)



Nonda Mihas

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