

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 9/26/2024 11:00 am

ZIP CODE NOT FOUND

Person In Charge (PIC): Brandon Tackett

Establishment Phone:

INSPECTION TYPE:

Follow Up Critical

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Corrected

3-501.16 Front Line Front Line		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: (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)	10/04/24	09/26/24
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Item(s): Cold food item(s) 09/26/2024
Problem(s): Stored above 41 degrees F 09/26/2024
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.

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.

9/20/2024 Single-use aluminum tray of spinach pies (stored at ambient temperature on bottom table of

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		stainless steel preparation countertop located behind cook line) were at 72 degrees F. After speaking with PIC, it was determined that this tray of spinach pies were leftover from the night before, therefore they were discarded. Submit SOP for review to determine how spinach pies will be handled safely moving forward.		
9/26/2024		ADDRESSED/CORRECTED - Spinach pies were at 41 degrees F or below and properly date-marked in cold-holding unit located underneath gyro station at the cook line. In addition, PIC provided SOP for spinach pies via email, which should be adhered to (see email attachment).		
3-501.18		A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:	10/04/24	09/20/24
back kitchen are		(1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)		
back kitchen are		(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)		09/20/2024
		Problem(s): Beyond consume by date		09/20/2024
		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.		
9/20/2024		CORRECTED - All PH/TCS foods were properly date-marked and within 7 days from preparation date.		
3-501.17		(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24	10/04/24	09/20/24
back kitchen are		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)		
back kitchen are		(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 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)		09/20/2024
		Problem(s): Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation		09/20/2024
		Correction(s): Provide proper date marks as stated above.		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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.

9/20/2024 CORRECTED - All PH/TCS foods were properly date-marked and within 7 days from preparation date.

5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for back kitchen area EMPLOYEE use and used for no other purpose. (Pf) 10/04/24 09/20/24
 back kitchen area (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

Item(s): Handwashing sink(s) 09/20/2024
Location: hand wash sink(s) 09/20/2024
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.

9/20/2024 Back kitchen hand washing sink was blocked due to 5-gallon buckets being stored in front of the hand washing sink.

CORRECTED DURING FOLLOW UP INSPECTION - 5-gallon buckets were moved to make back kitchen hand washing sink easily accessible. I discussed the importance of keeping all hand washing sinks clear, free, and easily accessible to encourage employee hand washing.

Closing Comments:

All priority/priority foundation violations have been addressed/corrected.

Follow up was also conducted regarding recent flooding and food safety issues (see attached emails and photos). PIC stated that work order has been submitted to address/repair the overhead sprayer and drain/floor sink underneath 3-compartment sink. I also discussed the importance of properly cooling foods and storing them in cold-holding units or composting/discarding them before leaving for the day to avoid harborage conditions for pests.

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Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihas