

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 9/24/2025 01:00 pm

Ann Arbor, MI 48109

Person In Charge (PIC): Kaylee Scala/Jesse Clements

Establishment Phone:

INSPECTION TYPE:

Follow Up Critical

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

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	10/10/25
back kitchen are	(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.	
back kitchen are	(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.	

Item(s): Food-contact surface(s) equipment can openers

Problem(s): Soiled

Correction(s): Keep clean.

9/11/2025 Food-contact surfaces of equipment shall remain clean to sight and touch.

Observed sticky food buildup/residue on the can opener blade.

Correct by cleaning/sanitizing can opener blade at the 3-compartment sink prior to reusing the can opener blade.

9/24/2025 Can opener was obtained from clean dish rack and observed to have minor visible food debris.

6-501.111	The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by:	09/21/25
back kitchen are	(A) Routinely inspecting incoming shipments of FOOD and supplies;	
back kitchen are	(B) Routinely inspecting the PREMISES for evidence of pests;	
	(C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)	
	(D) Eliminating harborage conditions.	

Item(s): Pest(s) flies

Location: 3-compartment sink

Problem(s): Present in facility Without use of trapping devices

Correction(s): Remove pests from facility.

9/11/2025 The presence of insects shall be controlled by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.

Observed several flies present in the facility, specifically near the 3-compartment sink area

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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where multiple buckets full of grease and excessive food debris in the drain were observed. Trapping devices were not observed.

9/24/2025 Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator. Observed several small flies present in the back kitchen area, near and around the 3-compartment sink. Visible food debris was found in the drain. Buckets of grease found in this area during the routine inspection on September 11 were removed at the followup inspection on September 24.

Discussed with PIC the need to address pest issue in a manner that is feasible for the establishment.

Corrected

3-401.11 Cook line area Cook line area	(A) Raw animal FOODS such as eggs, FISH, MEAT, POULTRY, and FOODS containing these raw animal FOODS, shall be cooked to heat all parts of the FOOD to a temperature and for a time that complies with the code. Below are some acceptable times and temperatures: (1) 145°F or above for 15 seconds for: raw EGGS, Fish, Meat, Pork, Game Animals. (P) (2) 155°F or above for 15 seconds for: COMMINUTED Fish, Meat, or Game Animals, RATITES, and INJECTED MEATS. (P) (3) 165°F or above for 15 seconds for : Poultry, Stuffed Foods, BALUTS. (P) (4) WHOLE ROASTS cooked to 130°F and held for 121 minutes. (P) (5) WHOLE-MUSCLE, INTACT BEEF, except for highly susceptible populations, and The steak is cooked on both the top and bottom to a surface temperature 145° F or above and a cooked color change is achieved on all external surfaces. (C)	09/11/25	09/24/25
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(B) A raw animal FOOD, may be served or offered for sale in a READY-TO-EAT form if:

- (1) The FOOD ESTABLISHMENT does not serve a HIGHLY SUSCEPTIBLE POPULATION, and (P)
- (2) A Consumer Advisory is provided to the consumer as required. OR (P)
- (3) The FOOD, if served or offered for service by CONSUMER selection from a children's menu, does not contain COMMUNUTED MEAT; (Pf)

Item(s): Cooking of raw animal food(s) 09/24/2025
Problem(s): Not cooked to 155 degrees F for 15 seconds or equivalent Comminuted meat or fish 09/24/2025
Correction(s): Cook to proper temperature.

9/11/2025 Observed sliced Kronos Hellene gyro meat ranging from 80-120°F (as verified using a calibrated probed food thermometer) in the hot-holding unit (located behind the cook line). Upon speaking to cook staff, gyro meat was sliced from the autodoner prior to temperature being taken by EHS. Further discussion revealed that gyro cones are placed frozen (directly from the freezer) on autodoner approximately one hour before establishment opens.

Correct by cooking gyro meat to at least 155°F prior to placing in hot-holding unit to be held at 135°F or above. Recommend thawing gyro meat in refrigeration at least 24 hours to placing on autodoner, per manufacturer's instructions. All cooking and hot-holding temperatures should be verified using a calibrated probed food thermometer.

9/24/2025 Observed sliced Kronos Hellene gyro meat in hot holding wells on the front line at 140+°F and in backup hotel pan on the griddle at 137°F. PICs noted that backup sliced meats will be move

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		to refrigeration and then reheated in the oven when needed. The operators now have a full set of written procedures for cooking and holding the gyro meat. The written procedures were not available on the date of the original inspection. Follow the written procedures for cooking and holding the gyro meat.		
3-501.18		A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (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)	09/11/25	09/24/25
back kitchen are				
back kitchen are				
		Item(s): Ready to eat, potentially hazardous food(s) Problem(s): Beyond consume by date Correction(s): Discard.		09/24/2025 09/24/2025
9/11/2025		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 multiple containers of prepared foods out of date in back kitchen cooler, including olives, beets, and stuffed grape leaves. 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.		
9/24/2025		All potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods were observed to be within date range on date marking stickers. Date rangers were observed to show expiration dates in concordance with the 7-day maximum.		
2-102.11		The PERSON IN CHARGE shall demonstrate this knowledge by compliance with this Code, by being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM, or by responding correctly to the inspector's questions as they relate to the specific FOOD operation. (Pf)	10/10/25	09/24/25
Entire establishr				
Entire establishn				
		Item(s): Person-in-charge Problem(s): Not ensuring compliance Correction(s): Person-in-charge must ensure compliance with items listed above.		09/24/2025 09/24/2025
9/11/2025		The person in charge shall be able to explain the relationship between food safety and providing equipment that that is sufficient in number and capacity. Based upon observations from the routine inspection, this establishment is lacking the appropriate amount of storage space to ensure proper food safety practices are being met (see attached photos).		
9/24/2025		PIC has rearranged establishment and improved general organization to increase efficiency and function within the operation. Specifically, it was observed that: 1) The freezer formerly holding haphazardly-stacked bags of French fries was organized to increase airflow. French fries are now being stored within cardboard boxes that stack efficiently. 2) The miscellaneous supplies preventing easy access to back kitchen storage closet were removed. Employee personal items were found to be stored in the designated employee locker		

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		area. 3) A labeled hotel pan was found in the fridge to act as designated storage for employee's personal food. An additional hotel pan was found near the cash register to act as designated storage for lidded employee beverages.		
2-103.11		The PERSON IN CHARGE shall ensure that employees, practices and policies are in compliance with the code. (Pf)	10/10/25	09/24/25
Entire establishm		Item(s): Person-in-charge Problem(s): Not ensuring compliance Correction(s): Person-in-charge must ensure compliance with items listed above.		09/24/2025 09/24/2025
9/11/2025		PIC is not ensuring that employees are properly cooking potentially hazardous foods to proper temperatures using appropriate appropriate temperature measuring devices (i.e. probed food thermometer). Correct by retraining staff on proper food cooking temperatures, and how to verify those food cooking temperatures using a probed food thermometer.		
9/24/2025		PIC, new management, and regional area chef were involved with the formulation of a plan to ensure compliance with food safety requirements. This included: 1) Training for establishment's PIC and staff on company's food safety procedures and practices. 2) Implementation of a new management system involving another manager from a nearby The Great Greek establishment visiting the Pierpont Commons location to provide support and training for establishment's PIC and staff.		
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 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)	09/21/25	09/24/25
back kitchen are		Location: cooler(s) Problem(s): Without date of consumption marking Correction(s): Provide proper date marks as stated above.		09/24/2025 09/24/2025
back kitchen are		Potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods stored longer than 24 hours shall be date marked with an appropriate discard date that is no greater than 7 days from preparation. Observed hotel pan of marinating chicken without date marking in refrigerator.		

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9/24/2025		Corrected during routine inspection when PIC obtained a proper date mark for item. All potentially hazardous (PH)/time-temperature controlled for safety (TCS) foods were observed with date marks.		
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Closing Comments:

Joint followup inspection conducted by Jennifer Nord and Ellie Holmes. Additional followup is needed to reinspect violations 4-601.11 and 6-501.111.

This report was emailed on September 25, 2025.

Person in charge (Name and Title)

Inspected By (Name and Title)

Jennifer Nord, RS, MPH

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

Jennifer Nord