

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 3/6/2025 10:00:00 AM
Last Routine: 9/5/2024

ZIP CODE NOT FOUND

Person In Charge (PIC): Brandon Tackett (GM)

Establishment Phone:

INSPECTION TYPE:

Routine Inspection

Manager Certified	No
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 3/6/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	09/01/25
Core	(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.	
	(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.	

Item(s): Non-food contact surface(s)
Problem(s): With accumulation of debris
Correction(s): Keep clean.

3/6/2025	Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.	
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Observed multiple sheet trays (where clean equipment is being stored) with debris accumulation on shelving units.

Correct as soon as possible by cleaning the above nonfood-contact surfaces to sight and touch as soon as possible and maintaining them clean at all times.

Entire establishment

3-501.18	Repeat A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:	04/04/25
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)

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment**Problem(s):** Beyond consume by date**Correction(s):** Discard.

3/6/2025 PH/TCS foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Observed multiple PH/TCS foods, including containers of spinach pies dated 2/5-2/19 in two-door cooler with top rail located along front line and tzatziki dated 2/27-3/5 in two door cooler in back kitchen (see attached photos).

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

MFL289.21 Core		Sec. 2129. (1) All of the following food establishments shall employ a minimum of 1 managerial employee who is currently certified under a personnel certification program accredited by the American national standards institute, utilizing the conference for food protection standards: (a) A food service establishment that is not any of the following: (i) Operating under a temporary food service establishment license. (ii) A vending machine location. (b) An extended retail food establishment. (c) Operated within a retail grocery. (2) An individual certified under subsection (1) shall be recognized with full faith and credit by the state and all local units of government throughout the state. (3) The department may promulgate rules to do all of the following: (a) Develop requirements for retail food establishments to follow when employing certified food safety managers or personnel. (b) Set a reasonable date for compliance with the requirements under subdivision (a) taking into consideration existing local personnel certification requirements. (c) Establish certification fees necessary to implement, maintain, and track certified individuals directly or by contract. The department may annually adjust the schedule of fees to provide that the fee charged is sufficient to cover the cost of the certification tracking program. (d) Implement and enforce the requirements described in subdivision (a). (4) The certification program developed by the American national standards institute, as it exists on April 1, 2008, is incorporated by reference. The department may adopt updates to the certification program accreditation standards in subsection (1) by rule. (5) This section does not prohibit any local legislative body from implementing a food handler program, an employee health certification program, or a manager certification program, if it is not in conflict with this section.	04/04/25	
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3/6/2025 Posted food manager certification is not valid for this establishment since they do not work at this location.

At least one person in the establishment shall become a certified food manager (CFM), who is present at the establishment at least 30 working hours a week or a majority of the establishment's operating hours, by taking and passing an approved CFM exam.

Please email updated food manager certification to emihas@umich.edu.

Front Line

3-501.17 Priority Foundation		(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)	04/04/25	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Front Line

(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): In house prepared ready-to-eat potentially hazardous food(s)

Location: 2-door cooler(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.

3/6/2025 PH/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 multiple PH/TCS foods, including containers of spinach pies dated 2/5-2/19 in two-door cooler with top rail located along front line (see attached photo).

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

5-205.11 Priority Foundation		(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) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)		03/06/25
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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.

3/6/2025

3/6/2025

3/6/2025 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.

Observed broom and dust pan being stored in front of the hand washing sink.

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

CORRECTED DURING ROUTINE INSPECTION - Broom and dust pan were moved to an appropriate location to make the front hand washing sink easily accessible.

Closing Comments:

Please email updated food manager certification to emihas@umich.edu.

Follow up inspection is needed to reinspect priority foundation item 3-501.17 and priority item 3-501.18. Remaining core item should be addressed as soon as possible, which will be reinspected at the next routine inspection.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Report emailed to PIC and operators on 3/7/2025.

Abbreviations Appendix:

- Active Managerial Control (AMC)
- Clean in Place (CIP)
- Code of Federal Regulations (CFR)
- Environmental Protection Agency (EPA)
- Hazard Analysis and Critical Control Point (HACCP)
- Michigan Department of Agriculture & Rural Development (MDARD)
- Potentially Hazardous Food (PHF)
- Priority (P)
- Priority Foundation (Pf)
- Person-in-Charge (PIC)
- Ready-to-Eat (RTE)
- Reduced Oxygen Packaging (ROP)
- Shiga toxin-producing Escherichia coli (STEC)
- Time/Temperature Control for Safety (TCS)
- Time as a Public Health Control (TPHC)
- U.S. Department of Agriculture (USDA)
- U.S. Food & Drug Administration (FDA)

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 Mihos

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