

## 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 3/14/2025 11:00 am**

**ZIP CODE NOT FOUND**

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

**Establishment Phone:**

**INSPECTION TYPE:**

Follow Up Critical

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

3-501.18		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)	04/04/25	03/14/25
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**Item(s):** Ready to eat, potentially hazardous food(s) 3/14/2025  
**Problem(s):** Beyond consume by date 3/14/2025  
**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.		
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3/14/2025		ADDRESSED/CORRECTED - All PH/TCS foods with within 7 days from preparation date, including spinach pies dated 3/9-3/15 and tzatziki sauce dated 3/12-3/17.		
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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)	04/04/25	03/14/25
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A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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		<p><b>Item(s):</b> In house prepared ready-to-eat potentially hazardous food(s)</p> <p><b>Location:</b> 2-door cooler(s)</p> <p><b>Problem(s):</b> Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation</p> <p><b>Correction(s):</b> Provide proper date marks as stated above.</p>		<p>3/14/2025</p> <p>3/14/2025</p>
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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.

3/14/2025 ADDRESSED/CORRECTED - All PH/TCS foods with within 7 days from preparation date, including spinach pies dated 3/9-3/15 and tzatziki sauce dated 3/12-3/17.

5-205.11 Front Line Front Line		<p>(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)</p> <p>(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)</p>	03/16/25	03/06/25
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		<p><b>Item(s):</b> Handwashing sink(s)</p> <p><b>Location:</b> hand wash sink(s)</p> <p><b>Problem(s):</b> Not easily accessible Items stored In front of In front of</p> <p><b>Correction(s):</b> Remove items from handsink. Do not store items at handsink.</p>		<p>3/6/2025</p> <p>3/6/2025</p>
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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:**

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

Report emailed to PIC/operators on 3/14/2025.

Person in charge (Name and Title)

Inspected By (Name and Title)



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

Nonda Mihos