

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.
ZIP CODE NOT FOUND
Person In Charge (PIC): Lama Plyer

SFE 5081 358352 10/27/2026 10:00:01 PM
Last Routine: 04/08/2026

INSPECTION TYPE:
Routine Inspection

Establishment Phone:

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 Ellie Holmes, a representative from University of Michigan, on 10/27/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

3-501.16 Priority	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)	10/27/26
	Item(s): Cold food item(s) Location: Dry storage Problem(s): Stored above 41 degrees F Correction(s): Store below 41 degrees F.	10/27/2026 10/27/2026
10/27/2026	Potentially hazardous (PH)/time and temperature-controlled (TCS) foods for safety shall be held at 41°F or below to prevent the growth of pathogens. Observed containers of commercially-prepared salad dressing with "refrigerate after opening" labels stored at room temperature in the dry storage area. Corrected during routine inspection when PIC Lama discarded containers of opened dressings and outlined new procedure that would include refrigeration of opened containers.	
4-601.11 Priority Foundation	Chronic (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.	10/27/26
	Item(s): Food-contact surface(s) equipment can openers Problem(s): Soiled	10/27/2026 10/27/2026

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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back kitchen area

Correction(s): Keep clean.

10/27/2026 Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.

Observed can opener blade to be visibly soiled. Corrected during routine inspection when can opener was removed and sent to dish area.

6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: 10/27/26
Priority Foundation

- (A) Routinely inspecting incoming shipments of FOOD and supplies;
- (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: Dry storage

Problem(s): Present in facility

Correction(s): Remove pests from facility.

10/27/2026 The presence of insects shall be controlled to minimize their presence on the premise 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 many flies present in the facility, specifically in dry storage area around the soiled recycle bin (see Violation 4-602.13 for more details).

Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator.

4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 01/25/27
Core

Item(s): Nonfood contact surface(s)

Location: Dry storage

Problem(s): Soiled

Correction(s): Keep clean.

10/27/2026 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Observed the rolling recycle bin in the dry storage area to be soiled with liquid from discarded beverage containers.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

Front Counter

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

3-501.18 **Chronic** A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: 10/27/26
 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) 10/27/2026
Location: 1-door cooler(s) 10/27/2026
Problem(s): Beyond consume by date
Correction(s): Discard.

10/27/2026 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 container of individually-packaged rice pudding desserts with a date mark of October 16.

Corrected during inspection when PIC Lama discarded rice pudding desserts.

Front Line

6-301.20 A HANDWASHING SINK or group of adjacent HANDWASHING SINKS that is 01/25/27
 Core provided with disposable towels shall be provided with a waste receptacle.

Item(s): Waste receptacle(s)
Location: Handwashing Sink
Problem(s): Not provided
Correction(s): Provide additional equipment to meet requirement above.

10/27/2026 Hand washing sinks shall be provided with a waste receptacle that is located either underneath or directly adjacent to hand washing sink.

Observed no waste receptacle nearby at hand washing sink serving front counter and cook line.

Correct as soon as possible by ensuring waste receptacle is underneath or directly adjacent to hand washing sink.

Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes.

Recommend that staff receive additional training on the following topics:

- Date marking procedures; including the importance of labeling with both a prep and discard date
- Appropriate usage of cut gloves
- Procedure for dented cans

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)

Inspected By (Name and Title)



Ellie Holmes

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