

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): Kaylee Scala

SFE 5081 358352 9/11/2025 11:00:00 AM
Last Routine: 3/6/2025

Establishment Phone:

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	N/A

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 9/11/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

3-501.18	Chronic 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
Priority		

Item(s): Ready to eat, potentially hazardous food(s)
Problem(s): Beyond consume by date
Correction(s): Discard.

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 Observed multiple containers of prepared foods out of date in back kitchen cooler, including olives, beets, and stuffed grape leaves.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.
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3-501.17	Chronic (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)	09/11/25
Priority Foundation		

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

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Location: cooler(s)

9/11/2025

Problem(s): Without date of consumption marking

9/11/2025

Correction(s): Provide proper date marks as stated above.

9/11/2025 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 the two-door refrigerator located in the back kitchen area.

Corrected during routine inspection when PIC obtained a proper date mark for item.

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 10/10/25
Priority Foundation

(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): 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.

6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: 09/11/25
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: 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.

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

Observed several flies present in the facility, specifically near the 3-compartment sink area, without trapping devices present. Multiple buckets full of grease are being stored near the 3-compartment sink area, and excessive food debris in the drain was observed (see attached photo).

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

3-304.13 Core		LINENS and napkins may not be used in contact with FOOD unless they are used to line a container for the service of FOODS and the LINENS and napkins are replaced each time the container is refilled for a new CONSUMER.	12/10/25	
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Item(s): Linen(s) and napkin(s)

Location: Prep area table(s)

Problem(s): In contact with food(s)

Correction(s): Remove.

9/11/2025		Linens may only be used in contact with foods as stated in the food code above.		
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Observed soiled cloth on stainless steel prep table in contact with an onion.

Correct as soon as possible by discarding soiled cloths and linens in an appropriate manner, and keep soiled cloths away from food and clean utensils/equipment.

6-305.11 Core		(A) Dressing rooms or dressing areas shall be designated if EMPLOYEES routinely change their clothes in the establishment. (B) Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.	12/10/25	
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Item(s): Locker(s)/designated storage area(s) for employee belongings storage

Location: Prep area

Problem(s): Not used

Correction(s): A designated employee storage/locker area shall be provided and used.

9/11/2025		Designated area within the facility shall be provided and used for the storage of employee's personal belongings to prevent contamination of foods, clean equipment, single-service items, utensils, and linens.		
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Lockers for personal belongings in the back storage room were not accessible due to equipment placement (see attached photo).

Observed personal belongings in the following areas in facility's back kitchen area:

1) Employee sweatshirt was found to be stored on the top of a rolling dry storage container holding rice.

2) Employee cell phone was found to be stored on the prep table in use for preparing sliced onions.

3) Employee lunch was found to be stored inside the cooler containing prepared foods such as lettuce and cucumber.

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

Correct as soon as possible by storing employee's personal belongings in a designated area away from all foods, clean equipment, single-service items, utensils, and linens.

Cook line area

3-401.11 (A) Raw animal FOODS such as eggs, FISH, MEAT, POULTRY, and FOODS 10/10/25
 Priority 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)

(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 COMMINUTED MEAT; (Pf)

Item(s): Cooking of raw animal food(s)
Problem(s): Not cooked to 155 degrees F for 15 seconds or equivalent Comminuted meat or fish
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.

4-501.11 EQUIPMENT shall be maintained in a state of repair and condition that meets the 12/10/25
 Core requirements of the code.
Item(s): equipment
Problem(s): In poor repair

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Cook line area**Correction(s):** Repair/replace.

9/11/2025 Oil filter machine is inoperable and in need of repair.
Correct as soon as possible by repairing oil filter machine.

Entire establishment

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
Priority Foundation

Item(s): Person-in-charge**Problem(s):** Not ensuring compliance**Correction(s):** Person-in-charge must ensure compliance with items listed above.

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).

2-103.11 The PERSON IN CHARGE shall ensure that employees, practices and policies are in compliance with the code. (Pf) 10/10/25
Priority Foundation

Item(s): Person-in-charge**Problem(s):** Not ensuring compliance**Correction(s):** Person-in-charge must ensure compliance with items listed above.

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.

3-305.11 FOOD shall be protected from contamination by storing the FOOD: 12/10/25
Core
(1) In a clean, dry location;
(2) Where it is not exposed to splash, dust, or other contamination; and
(3) At least 15 cm (6 inches) above the floor, unless otherwise approved.

Item(s): Food item(s) in storage**Problem(s):** Stored on floor or less than 6 inches above floor**Correction(s):** Store at least 6 inches above the floor.

9/11/2025 Foods shall be protected from contamination by storing them at least 6 inches off the floor.

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

Observed the following foods that need to be protected from contamination:

- 1) Bags of onions stored directly on the floor in the storage area located to the left of the cook line (see attached photo).
- 2) Boxes of buns stored directly on the floor in the back storage area (see attached photo).

Correct as soon as possible by storing foods at least 6 inches off the ground to protect them from contamination.

6-501.12 Core		(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	12/10/25	
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Item(s): Physical facilities/structures

Problem(s): Not clean

Correction(s): Keep clean

9/11/2025 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning/organization throughout the facility:

- 1) Storage area (located to the left the of cook line) has excessive waste (see attached photo).
- 2) Back storage area is in need of cleaning/organization (see attached photos).
- 3) Floor sink with strainer (located underneath the 3-compartment sink in the back kitchen area) has excessive food debris (see attached photo).
- 4) Backsplash tile behind stainless steel prep table in the back kitchen area has visible food debris/residue.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Outside Storage

6-501.114 Core		The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional, no longer used and free of litter.	12/10/25	
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Item(s): Unnecessary item(s) old/broken equipment

Problem(s): Not removed from facility

Correction(s): Remove from facility/premises.

9/11/2025 Premises shall be kept free of equipment that is no longer in use, or which does not pertain to the business.

Observed fryer that is no longer in use being stored outside of the establishment (see attached photo).

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

Correct as soon as possible by removing equipment that is no longer in use, or which does not pertain to the business.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

Certified food manager: Kayla Scala (ServSafe #27272344, Expiration: 04/21/20230)

Decision was made to have an informal hearing given multiple repeat priority violations (i.e. 3-501.18). Management team was notified.

Report emailed to management team on 9/12/2025.

Person in charge (Name and Title)

Inspected By (Name and Title)

N Mihos, MSES

Nonda Mihas

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