

DEPARTMENT OF COMMUNITY HEALTH, DIVISION OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE <div style="font-size: 48pt; font-weight: bold;">98</div>	CURRENT GRADE <div style="font-size: 48pt; font-weight: bold;">A</div>	
Establishment Name: <u>MELLOW MUSHROOM</u> Address: <u>6100 VETERANS PKWY STE 14</u>								
City: <u>COLUMBUS</u> Time In: <u>01</u> : <u>35</u> PM Time Out: <u>02</u> : <u>40</u> PM								
Inspection Date: <u>08/25/2011</u> CFSM: <u>Ross White</u>								
Purpose of Inspection: Routine <input checked="" type="radio"/> Followup <input type="radio"/> Complaint <input type="radio"/> Preliminary <input type="radio"/> Other <input type="radio"/>						Last Score <div style="font-size: 24pt; font-weight: bold;">87</div>	Grade <div style="font-size: 24pt; font-weight: bold;">B</div>	Date 03/09/11
Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>106-838</u>						Prior Score <div style="font-size: 24pt; font-weight: bold;">86</div>	Grade <div style="font-size: 24pt; font-weight: bold;">B</div>	Date 09/21/10
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.						Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.		
						SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)
 IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation (violation of the same code provision)= 2 points per subcategory

Compliance Status		COS	R	Points	Compliance Status		COS	R	Points
1	IN OUT NA NO			4	5	IN OUT NA NO			9
Supervision - Subcategory 2					Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1				
1-2. Person in charge present, demonstrates knowledge, and performs duties					5-1A. Proper cooking time and temperatures				
2-1B. Hands clean and properly washed					5-1B. Proper reheating procedures for hot holding				
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed					Consumer Advisory-Subcategory 2				
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1					5-2. Consumer advisory provided for raw and undercooked foods				
2-1A. Proper use of restriction & exclusion					6 IN OUT NA NO				
2-2A. Management awareness; policy present; reporting					Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1				
2-2B. Proper eating, tasting, drinking, or tobacco use					6-1A. Proper cold holding temperature				
2-2C. No discharge from eyes, nose, and mouth					6-1B. Proper hot holding temperature				
2-2D. Adequate handwashing facilities supplied & accessible					6-1C. Proper cooling time and temperature				
Approved Source - Subcategory 1					6-1D. Time as a public health control; procedures and records				
3-1A. Food obtained from approval source, parasite destruction					Date Marking-Subcategory 2				
3-1B. Food received at proper temperature					6-2. Proper date marking and disposition				
3-1C. Food in good condition, safe, and unadulterated					7 IN OUT NA NO				
Protection from Contamination - Subcategory 1					Highly Susceptible Populations - Subcategory 1				
4-1A. Food separated and protected					7-1. Pasteurized foods used; Prohibited foods not offered				
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served					8 IN OUT NA NO				
Protection from Contamination-Subcategory 2					Chemicals - Subcategory 2				
4-2A. Food stored covered					8-2A. Food additives; approved and properly used				
4-2B. Food-contact surfaces; cleaned & sanitized					8-2B. Toxic substances properly identified, stored, used				
4-2C. Food stored covered					9 IN OUT NA NO				
4-2D. Food-contact surfaces; cleaned & sanitized					Conformance with Approved Procedures - Subcategory 2				
4-2E. Food stored covered					9-2. Compliance with variance, specialized process and HACCP plan				

GOOD RETAIL PRACTICES

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R= repeat (violation of the same code provision) = 1 point per category)

Compliance Status		COS	R	Points	Compliance Status		COS	R	Points
10	OUT			3	14	OUT			1
Safe Food and Water, Food Identification					Proper Use of Utensils				
10A. Pasteurized eggs used where required					14A. In-use utensils; properly stored				
10B. Water and ice from approved source					14B. Utensils, equipment and linens; properly stored, dried, handled				
10C. Variance obtained for specialized processing methods					14C. Single-use/single-service articles; properly stored, used				
10D. Food properly labeled; original container; required records available; shellstock tags					14D. Gloves used properly				
11 OUT					15 OUT				
Food Temperature Control					Utensils, Equipment and Vending				
11A. Proper cooling methods used; adequate equipment for temperature control					15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
11B. Plant food properly cooked for hot holding					15B. Warewashing facilities; installed, maintained, used; test strips				
11C. Approved thawing methods used					15C. Nonfood-contact surfaces clean				
11D. Thermometers provided and accurate					16 OUT				
12 OUT					Water, Plumbing and Waste				
Prevention of Food Contamination					16A. Hot and cold water available; adequate pressure				
12A. Contamination prevented during food preparation, storage display					16B. Plumbing installed; proper backflow devices				
12B. Personal cleanliness					16C. Sewage and waste water properly disposed				
12C. Wiping cloths; properly used and stored					17 OUT				
12D. Washing fruits and vegetables					Physical Facilities				
12E. Adequate ventilation and lighting; designated areas used					17A. Toilet facilities; properly constructed, supplied, cleaned				
13 OUT					17B. Garbage/refuse properly disposed; facilities maintained				
Postings and Compliance with Clean Air Act					17C. Physical facilities installed, maintained, and clean				
13A. Posted: Permit/Inspection/Choking Poster/Handwashing					17D. Adequate ventilation and lighting; designated areas used				
13B. Compliance with Georgia Smoke Free Air Act					18 OUT				
					Pest and Animal Control				
					18. Insects, rodents, and animals not present				

Person in Charge (Signature) _____ (Print) <u>Ross White</u>		Date: <u>01/01/1900</u>
Inspector (Signature) <u>Wanda Boutwell</u>		Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/>
		Follow-up Date: _____

Food Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(i) and (j).

Establishment MELLOW MUSHROOM	Permit # 106-838	Date 08/25/2011
Address 6100 VETERANS PKWY STE 14	City/State COLUMBUS GA	Zipcode 31909

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ground beef / Cold-Hold Unit	40.0 ° F	ham / Cold-Hold Unit	39.0 ° F	chicken / Cold-Hold Unit	37.0 ° F
		tomatoes / Cold-Hold Unit	44.0 ° F	turkey / Cold-Hold Unit	43.0 ° F
chicken / Cold-Hold Unit	43.0 ° F	salami / Cold-Hold Unit	42.0 ° F	tomatoes / Cold-Hold Unit	40.0 ° F
cheese / Cold-Hold Unit	39.0 ° F	turkey / Walk-In Cooler	37.0 ° F	ham / Refrigerator	45.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	14B	wet stacking cups Repeat Violation.
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Remarks

Person in Charge (Signature)

Date:

Inspector (Signature) Wanda Boutwell

Date: 08/25/2011