



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Mellow Mushroom
Address: 275 Hwy 74 North, Wisdom Pointe

City: Peachtree City Time In: 11:00 am Time Out: 12:00 pm

Inspection Date: 8/25/2011 CFSM: Jim Utting (10/19/14)

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []

Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-9749

'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.

Last Score: 100 Grade: A Date: 3/30/11

Prior Score: 86 Grade: B Date: 12/28/10

CURRENT SCORE: 98 CURRENT GRADE: A
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 of the same code provision)=2 points per subcategory

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Supervision, Employee Health, Approved Source, and Protection from Contamination.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Cooking and Reheating, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, Postings and Compliance with Clean Air Act.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature): (Print) Date: 8/25/2011 11:00:00 AM
Inspector (Signature): Follow-up: Yes [] No [X] Follow-up Date:

Food Service 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 subsection (2)(i) and (j)

Establishment Mellow Mushroom	Permit 1-9749	Date InspectionDate2
Address 275 Hwy 74 North, Wisdom Pointe	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sliced tomatoes/ shaved ham (WIC)	37/36	Shredded cheese/ ham/ bacon (WIF)	-12/-12/-8	Pizzas (just pulled from oven)	201/184
Sliced turkey/ sausage (WIC)	36/35	Sauce (on grill/ griddle)	144	Melted butter (crock pot)	172
Sliced olives/ dressings (WIC)	34/33-35	Chicken chunks/ roasted red peppers (prep top)	43/41	Shredded cheese/ sauce (prep top)	42/44
Ground sausage (WIC)	32	Dressings, sauces (uc cooler)	41-43	Sliced tomatoes/ feta (prep top)	42/42
Mozzerella/ shredded cheese (WIC)	32/30	Mozzerella/ shredded cheese (prep top)	41/40	Sausage/ beef toppings (prep top)	44/44
Ground beef (thawing- WIC)	29	Olives/ sliced tomatoes (prep top)	40/39	Chicken chunks/ pepperoni (uc cooler)	44/41
Steak (thawing-WIC)	29	Pico/ shredded cheese (uc cooler)	40/41	Dressings (glass front cooler)	37
Butter/ sauce (WIC)	30/31	Feta (prep top)/ dressings (uc cooler)	40/39-41	Milk/ half & half (beer WIC)	35/34

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S14	14B Ensure that all pre-wrapped silverware is wrapped so that the food contact portions of the utensils are wrapped/ covered in order to protect them from possible contamination. Currently wrapped in a way that leaves portions of food contact surfaces unprotected.
S17	17C Some additional cleaning is needed of ceilings in some areas to remove dust build-up. 17D All personal items must be stored in a separate, designated area away from all food, equipment, and single service items. T-shirt, keys, apron observed stored in cabinet at bar area with glass mugs, cup lids.

Person in Charge (Signature)

Date

Inspector (Signature)

Date 8/25/2011 11:00:00 AM

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Person in Charge (Signature) _____ **Date** _____

Inspector (Signature) _____ **Date** 8/25/2011 11:00:00 AM