TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

A.																	
Establishment Name				Mellow Mushroom	Type of Establishment O Mobile												
Address 2318 Lifestyle Way			Type of Establishment O Temporary O Seasonal									/					
City	City Chattanooga Time in					, 12	2:1	0 F	M	A	M/P	и ті	me o	и 01:00: РМ АМ/РМ			
Inst	Inspection Date 05/24/2021 Establishment # 60521977								Emba								
Purpose of Inspection RRoutine O Follow-up O Complaint							- O Pr			-		Cor	nsultation/Other				
Risk Category O1 第2 O3								04		2		Fo	low-	up Required O Yes 👯 No Number of	Seats	25	7
		R	isk		ors are food preparation practices and employee ontributing factors in foodborne illness outbreat									to the Centers for Disease Control and Preve		_	
					FOODBORNE ILLNESS R												
				algna	ed compliance status (IK, OUT, HA, HO) for each numbered ite		ltem										
	≇in c	ompli	ance	_	OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R		S=00	mecte	d on-s	ite dun	ng ins	Compliance Status		R	WT
			NA	NO	Supervision		_			IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	×				Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0		×		Proper cooking time and temperatures	0	0	5
2	Ň		NA	NO	Employee Health Management and food employee awareness: reporting	0	0		٣	0				Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as		0	
3	8			1.110	Proper use of restriction and exclusion	0	0	5		IN			NO	a Public Health Control		_	
4	28	0	NA		Good Hygionic Practices Proper eating, tasting, drinking, or tobacco use	0		5	19	民族				Proper cooling time and temperature Proper hot holding temperatures	0	0	
		OUT	NA	NO	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	-		25	8	8	0	Proper cold holding temperatures Proper date marking and disposition	00	8	5
6 7	直区		0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	0	0	0	×	Time as a public health control: procedures and records	0	٥	
	8		0	0	alternate procedures followed Handwashing sinks properly supplied and accessible	-	0	2	-	IN O	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked		_	
		OUT	NA	NO	Approved Source Food obtained from approved source		0		23	IN	OUT		NO	food Highly Susceptible Populations	0	0	•
10		0	0	122	Food received at proper temperature Food in good condition, safe, and unadulterated	0		5	24	0	0	82		Pasteurized foods used; prohibited foods not offered	0	0	5
12		ō	X	0	Required records available: shell stock tags, parasite destruction	ŏ	ō			IN	OUT	NA	NO	Chemicals		_	
				NO	Protection from Contamination				25	0	0	X		Food additives: approved and properly used	0	힞	5
13	夏	0	0		Food separated and protected Food-contact surfaces: cleaned and sanitized	0	0		26	<u>実</u> IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures		0	
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	of	atho	oens	- chemicals, and physical objects into foods.			
				_		GOO	D R	ar/A	L PR	ACT	TICES	3					
					F=not in compliance COS=com	ected o	n-site					3		R-repeat (violation of the same code provision)	Icos	R	WT
	19	OUT		ou	Finot in compliance COS=com Compliance Status Safe Food and Water	COS	R R	during WT	inspe	Clion				Compliance Status Utensils and Equipment		_	WT
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PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health dep Please call () 4232098110 to sign-up for a class.	artment. RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mellow Mushroom Establishment Number #: 605219770

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Triple sink CL dishwasher	QA CL	200 50						

Equipment Temperature	_			
Description	Temperature (Fahrenheit)			
Walk in cooler	37			
Gluten free lowboy	40			
Low boy prep area	38			

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Ground beef (walk in)	Cooling	55	
Ground beef (low boy)	Cold Holding	38	
Sliced tomatoes	Cold Holding	38	
Ham	Cold Holding	38	
Grilled chicken (low boy)	Cold Holding	38	
Chicken wings (walk in)	Cold Holding	37	
Chicken wings (low boy)	Cold Holding	37	
Sauce	Hot Holding	172	
Meatballs	Cold Holding	37	
Cut leafy greens	Cold Holding	40	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mellow Mushroom

Establishment Number : 605219770

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Good handwashing observed.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: Food from approved sources.

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No raw animal products present at facility during time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temperatures.

19: See temperatures.

- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57:
- 58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments See last page for additional comments.

Establishment Information

Establishment Name: Mellow Mushroom

Establishment Number : 605219770

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Mellow Mushroom

Establishment Number #: 605219770

Sources				
Source Type:	Food	Source:	PFG	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments