



**GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report**

Establishment Name: MELLOW MUSHROOM
Address: 410 PEACHTREE PKWY STE 200

CURRENT SCORE	CURRENT GRADE
98	A

City: CUMMING Time In: 01 : 30 PM Time Out: 03 : 00 PM
Inspection Date: 05/09/2012 CFSM: Justin Knolles

Purpose of Inspection: Construction/Preoperational Initial
Routine Follow-up Temporary
Risk Type: 1 2 3 Permit#: 058-FS-2011-05029

Last Score	Grade	Date
94	A	10/25/11
Prior Score	Grade	Date
100	A	09/29/11

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69

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 preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R
1. Supervision			
1-2	IN		
2. Employee Health, Good Hygienic Practices, Preventing Contamination by Hands			
2-1A	IN		
2-1B	IN		
2-1C	IN		
Employee Health, Good Hygienic Practices - Subcategory 2			
2-2A	IN		
2-2B	IN		
2-2C	IN		
2-2D	IN		
3. Approved Source			
3-1A	IN		
3-1B	N/O		
3-1C	IN		
4. Protection from Contamination			
4-1A	IN		
4-1B	IN		
Protection from Contamination - Subcategory 2			
4-2A	IN		
4-2B	IN		

Compliance Status		COS	R
5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory			
5-1A	N/O		
5-1B	IN		
Consumer Advisory - Subcategory 2			
5-2	N/A		
6. Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods			
6-1A	IN		
6-1B	IN		
6-1C	N/O		
6-1D	IN		
Date Marking - Subcategory 2			
6-2	IN		
7. Highly Susceptible Populations			
7-1	N/A		
8. Chemicals			
8-2a	N/A		
8-2a	IN		
9. Conformance with Approved Procedures			
9-2	N/A		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		COS	R
10. Safe Food and Water, Food Identification			
10A	IN		
10B	IN		
10C	IN		
10D	IN		
11. Food Temperature Control			
11A	IN		
11B	IN		
11C	IN		
11D	IN		
12. Prevention of Food Contamination			
12A	IN		
12B	IN		
12C	IN		
12D	IN		
13. Postings and Compliance with Clean Air Act			
13A	IN		
13B	IN		

Compliance Status		COS	R
14. Proper Use of Utensils			
14A	IN		
14B	OUT		
14C	IN		
14D	IN		
15. Utensils, Equipment and Vending			
15A	OUT		
15B	IN		
15C	IN		
16. Water, Plumbing and Waste			
16A	IN		
16B	IN		
16C	IN		
17. Physical Facilities			
17A	IN		
17B	IN		
17C	IN		
17D	IN		
18. Pest and Animal Control			
18	IN		

Person in Charge (Signature)  (Print) Date: 05/09/2012

Inspector (Signature)



Ann Converse

Follow-up YES NO Follow-up Date: 11/05/2012
Discussed With: David Schroer Title: Mgr

