Food Establishment Inspection Report

Establishment Name: MEL	LOW MUSHROOM, THE	Establishment ID:	3034014005
Location Address: 314 W 4TH STREET City: WINSTON SALEM State: North Carolina Zip: 27101 County: 34 Forsyth Permittee: THE MAKER LLC		Date: 11/22/2022 Time In: 10:40 AM Category#: IV	_Status Code: A _Time Out:12:20 PM
Telephone: (336) 245-2820		, , <u> </u>	Full-Service Restaurant
	○ Re-Inspection	1 Di Colabilo IIII di Typo.	
Wastewater System: Municipal/Community Water Supply:	On-Site System	No. of Risk Factor/Interve	
Municipal/Community	On-Site Supply		

⊗ Municipal/Community ∪	On-Site Supply															_
Foodborne Illness Risk Factors and Public Health Interest Risk factors: Contributing factors that increase the chance of developing foodborne Illness or Public Health Interventions: Control measures to prevent foodborne illness or			borne illness.				Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
Compliance Status		OUT	C	DI F	١ ١	/R	Co	mţ	olia	nce	Status	(DUT	CDI	R	١
	652						Safe	Fo	od ar	nd Wa	ater .2653, .2655, .2658					Ī
1 NOUT N/A PIC Present, demonstrates kno	owledge, &	1	0				30 IN			\	Pasteurized eggs used where required	1	0.5 0	ī	\Box	
performs duties		++	+	+	+	[31 j)	(oı	JT	Ш	Water and ice from approved source	2	1 0	,	\square	_
2 Nout N/A Certified Food Protection Man		1	0				32 IN	ιοι	JT 1) (4		Variance obtained for specialized processing	2	1 0			
Management food & condition	652		_		Т				1	Ш	moulous	_		_	Ш	-
knowledge, responsibilities & re		2 1	0				Foo	d Te	empe	ratur	re Control .2653, .2654					
4 χουτ Proper use of reporting, restrict		3 1.5	0				33 I)4	(οι	JT		Proper cooling methods used; adequate	1	0.5 0			
5 Nout Procedures for responding to diarrheal events	vomiting &	1 0.5	0				34 IN	1 01	IT N/A	\ NMO	- 1		0.5 0		++	_
	2652, .2653						35 IN					-	0.5 0		++	-
6 IN OXT Proper eating, tasting, drinking	g or tobacco use	1 0.5		ΧT			36 j)			${\mid}$		\rightarrow	0.5 0		\top	-
7 No discharge from eyes, nose	e, and mouth	1 0.5	0		\perp		Food	d Id	lentifi	icatio	on .2653					Ī
-	2652, .2653, .2655, .2656						37 i)x	(οι	JT	П	Food properly labeled: original container	2	1 0	, T	П	
8 X out Hands clean & properly wash		4 2	0					-		of Foo	od Contamination .2652, .2653, .2654, .2656, .265					Ī
9 No bare hand contact with RTE approved alternate procedure p		4 2	0					_		П	Insects & rodents not present; no unauthorized	П	\neg	$\overline{}$	\neg	
10 M OUT N/A Handwashing sinks supplied 8		2 1	0		+		38 X	OL	JΤ		animals	2	1 0	,		
	2653, .2655						39 X	ίοι	JΤ		Contamination prevented during food	2	1 0	T	П	Ī
11 X out Food obtained from approved	source	2 1	0	т	Т	-				Ш	propulation, configuration,	2	1 0		$\bot\!\!\!\!\!\bot$	_
12 IN OUT NO Food received at proper temp			0			1 !.	40 X	`		\vdash		-	0.5 0 0.5 0	_	++	_
13 X оит Food in good condition, safe 8		2 1	0			1 !	42 X	`		H		1	_	_	++	-
14 IN OUT NO Required records available: she parasite destruction	ellstock tags,	2 1	0								ensils .2653, .2654	1	0.5 0			
Protection from Contamination .2	2653, .2654						43					1	0.5 0	т.	П	
15 X OUT N/AN/O Food separated & protected		3 1.5	0	Т	Т	 i !	44 X	_		П	Utensils, equipment & linens: properly stored,	Ť	-	+	\forall	-
16 IN OUT Food-contact surfaces: cleaned		3 13/5		X			44 JA	loc	,			1	0.5 0			
Proper disposition of returned, preconditioned & unsafe food	reviously served,	2 1	0				45 X	(oı	JT		Single-use & single-service articles: properly stored & used	1	0.5 0	,		
	2653						46 X	ίοι	JT		Gloves used properly	1	0.5 0		П	_
18 X OUT N/A N/O Proper cooking time & temper		3 1.5				_ [Uter	nsils	s and	Equ	ipment .2653, .2654, .2663					
19 IN OXT N/AN/O Proper reheating procedures 1 20 IN OUT N/ANXO Proper cooling time & tempera		3 1X5 3 1.5	_	X _	+	<u> </u>		Т	Т	П	Equipment, food & non-food contact surfaces	П	\top	\top	\Box	
21 Nout N/A N/O Proper hot holding temperature		3 1.5		+	+		47 IN	0)	(⊤		approved, cleanable, properly designed,	1	0.5	۲		
22 X OUT N/A N/O Proper cold holding temperatu		3 1.5	_		\top	-		╀			constructed & used		+	₩	$\perp \perp$	_
23 X out N/A N/O Proper date marking & dispos		3 1.5	0				48 X	ίοι	JT		Warewashing facilities: installed, maintained & used; test strips	1	0.5 0	,		
Time as a Public Health Control records	ol; procedures &	3 1.5	0				49 X	ίοι	JT	+		1	0.5 0	,	+	-
	2653						Phys	sica	al Fac	ilitie	s .2654, .2655, .2656					Ī
25 K OUT N/A Consumer advisory provided for	or raw/	1 0.5	0			7	50 X	ίοι	JT N/A		Hot & cold water available; adequate pressure	1	0.5 0	,	\Box	
undercooked foods							51 X			Ш		2	1 0		\perp	_
Highly Susceptible Populations .2	2653		_		_	-	52 X	OL	JT	\sqcup		2	1 0	4	++	_
26 IN OUT PASTEURIZED TOODS used; profile offered	ited foods not	3 1.5	0				53 X	ĮΟι	JT N/A	4	Toilet facilities: properly constructed, supplied & cleaned	1	0.5 0	,	Ш	
	2653, .2657					_	54 X	ίοι	JT		Garbage & refuse properly disposed; facilities	1	0.5 0			
Food additives: approved & page 28 M out N/A Toxic substances properly iden		1 0.5	_	\perp	+	- 1 1	55 X			++	mamamod	-	0.5 0		++	_
		2 1	U			_				H	Meets ventilation & lighting requirements;	1	0.5 0	+	+	-
Conformance with Approved Procedures Compliance with variance, special reduced oxygen packaging critical reduced redu	2653, .2654, .2658 cialized process,	1.1		T	T	\dashv \mid	56 X	Or	JT		designated areas used	\perp	0.5 0)	$\perp \perp$	
reduced oxygen packaging crite	eria or HACCP plan	2 1	0								TOTAL DEDUCTIONS:	3				





Score: 97

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034014005 Establishment Name: MELLOW MUSHROOM, THE Date: 11/22/2022 Location Address: 314 W 4TH STREET X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27101 Water sample taken? Yes X No Category #: IV Email 1:winstonsalem@mellowmushroominfo.com Water Supply: Municipal/Community On-Site System Permittee: THE MAKER LLC Email 2: Telephone: (336) 245-2820 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 39 tomato pizza make unit 39 pizza make unit ham 40 meat balls pizza make unit 38 cheese pizza make unit 139 hot well soup 37 wings make unit 38 meatballs make unit 38 ham make unit 40 lettuce make unit 39 tomato make unit 39 make unit cheese 38 walk in 39 wings walk in mushrooms (moved walk in sheet pan 154 38 tomato walk in 39 walk in chicken 192 pizza final cook 136 hot water three comp sink 300 sanitizer (qac) three comp sink (ppm) 100 sanitizer (cl) dish machine (ppm) First Last Person in Charge (Print & Sign):

Last

Regulatory Authority (Print & Sign): Joseph

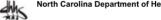
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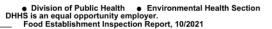
REHS ID:2450 - Chrobak, Joseph

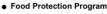
Verification Required Date:

REHS Contact Phone Number: (336) 703-3164

Authorize final report to be received via Email:









Comment Addendum to Inspection Report

Establishment Name: MELLOW MUSHROOM, THE Establishment ID: 3034014005

Date: 11/22/2022 Time In: 10:40 AM Time Out: 12:20 PM

		Certifications		
Name	Certificate #	Туре	Issue Date	Expiration Date
Margaret Dickerman		Food Service		09/09/2026

- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) One employee open can drink stored in make unit cooler. Employee beverages shall be stored in a manner that prevents potential contamination of food, utensils, and equipment and shall be stored in cups with lids and straws. CDI PIC discarded the can and educated employee on storage requirements.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Multiple stacks of metal pans had grease and food residue on them when stored in clean utensils storage areas. Food contact surfaces shall be clean to sight and touch. CDI PIC removed pans to be washed again at three compartment sink and discussed with employees needs to check utensils for debris.
- 3-403.11 Reheating for Hot Holding (P) Pan of cheese sauce and pan of mushroom soup in hot steam well at 101 119F. Employees and PIC stated items were placed directly into the steam wells and that product is heated from original package. Potentially hazardous foods cooked, cooled, and reheated for hot holding must be reheated to at least 165F for 15 seconds, if reheated in a microwave potentially hazardous foods shall be reheated so all parts of food reach 165F and the food is rotated or stirred covered and allowed to stand covered for 2 minutes after reheating. Potentially hazardous foods reheated for hot holding from a commercially processed and packaged food shall be heated to a temperature of at least 135F. Reheating for any of the above methods must be done in approved equipment rapidly. Hot holding of these items has been a repeat issue in the past and may be due to initial reheating issues. CDI PIC removed items and reheated to above 165F on flat top grill and microwave. Review reheating with employees.
- 47 4-501.11 Good Repair and Proper Adjustment Equipment (C) Cutting boards at prep coolers have chipped corners and rough edges. Transition plate at door for walk in freezer is peeling up. Faucet at scrap sink of dish machine drainboard is badly corroded with chipped and open holes in metal. Equipment shall be kept in good repair. Repair or replace the noted items.