

Date: 10/27/2015 Start Time: 02:15 PM **Routine Inspection** Permit ID: FD-18373 Expires: 03/31/2017

Business Name: Mellow Mushroom Pizza Bakers

Business Address: 740 S Mill Ave. Suite# D-100. Tempe. AZ 85281

Phone Number: (480)967-6355 Owner Name: Mm Mill Ave Lp

Mailing Address: 740 S Mill Ave Suite D-100, 85253

Permit Type: E & D10+ Seating

Classification: Class 4

Permit Location: 4 TRAINING

District: FR 21

Award: Not Participating

Seating Capacity: 150 Good Retail Practices: Risk Factors: 2 Cards Needed: Food Service Workers: **Food Service Worker Cards:** Samples Taken: Food Manager Licenses: 1 Embargoed:

Based on this inspection, the issues/ items listed below identify violations of the Maricopa County Environmental Health Code and/or FDA 2009 Food Code. Failure to comply with the Code may result in permit suspension, permit revocation, Notice of Violation and Demand for Compliance, Cease and Desist, citation or referral to the County Attorney's Office. Priority items are required to be corrected within 3 days, Priority Foundation Items within 10 days, and Core items within 90 days unless otherwise noted on this inspection report. For additional compliance assistance, please contact the inspector listed below or their supervisor. If violations were noted on a previous inspection and have been corrected, legal enforcement action may already have been initiated and will continue. Violations found on any inspection may be used to determine a pattern of non-compliance.

Status indicates whether the item was met during the evaluation.

Key: IN = In Compliance OUT = Not in Compliance N/O = Not Observed N/A = Not Applicable

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

Detailed description of any violation that resulted in failure to meet an evaluated item follows this checklist.

## Foodborne Illness Risk Factors: Status Item

01	In	Code, or correct responses	
02	In	Management Awareness; policy present	
03	In	Proper use of reporting, restriction & exclusion	
04	In	Proper eating, tasting, drinking, or tobacco use	
05	In	No discharge from eyes, nose, and mouth	
06	In	Hands clean & properly washed	
07	In	No bare hand contact with RTE foods or approved alternate method properly followed	
08	In	Adequate hand washing facilities supplied & accessible	
09	In	Food obtained from approved source	
10	N/O	Food received at proper temperature	

Food in good condition safe, & unadulterated Required records available; shell stock tags, parasite

Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously served,

Status Item

16	N/O	Proper cooking time & temperatures
17	N/O	Proper reheating procedures for hot holding
18	In	Proper cooling time & temperatures
19	In	Proper hot holding temperatures
20	Out	Proper cold holding temperatures
21	In	Proper date marking & disposition
22	N/O	Time as a public health control: procedures & record
23	Out	Consumer advisory provided for raw or undercooked foods
24	N/A	Pasteurized foods used; prohibited foods not offered
25	N/A	Food additives; approved and properly used
26	In	Toxic substances properly identified, stored, and used
27	N/A	Compliance with variance, specialized process, & HACCP plan

Violation: 20 Repeat: 2nd

destruction

## **Corrected At Time Of Inspection**

# Proper cold holding temperatures

PRIORITY VIOLATION-3-501.16(A)(2) and (B), P: Time/Temperature Control for Safety Food, Cold Holding. Risk Control Plan offered for #20. Temperature of cooked potatoes being held in the prep cooler was 53\*F. Per the staff, item had been held out of the unit during lunch rush. Item was placed in the walk in cooler to chill. Please maintain foods for cold holding at/below 41\*F.

Violation:

## Consumer advisory provided for raw or undercooked foods

Food separated & protected

reconditioned & unsafe food

Priority Foundation-3-603.11, Pf: Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens.. Establishment is offering hamburgers "cooked to order" with out the proper disclosure with in the menu that must correspond to the existing consumer advisory reminder. Manager provided correction at time of inspection.

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In

N/A

In

In

In

## Comments:

No County legal action will result from this inspection. Risk Control Plan was offered for #20.

This establishment is not participating in the award program at this time and had 1 Priority, 1 Priority Foundation and 0 Core Violations on this

Standard Operating Procedure for high temperature dish washer was created at time of inspection. Interested in joining The Cutting Edge? Visit us at www.maricopa.gov/cuttingedge

Received By:	Environmental Health Specialist:
Kevin Webb	
	Marcella McDonald