



Food Establishment Inspection Report



Houston Department of Health and Human Services
Environmental Health Division / Consumer Health Services
Phone: 832.393.5100 Fax: 832.393.5208
www.houstontx.gov

Establishment **MELLOW MUSHROOM PIZZA BAKERY**
(Total Establishment)

Acct # **428482**

Address **1919 N SHEPHERD A**

Zip **77008**

Owner **2 SHROOMS , LLC**

Type Insp **Routine Inspection**
(001)

Date
12/11/2017

Arrival
01:10 PM

Departure
03:00 PM

Telephone
(281) 974-5010

District
303

Score
2.00

Permit Expiration
11/21/2018

Permit Type
F,G

Certified Manager
Jamie Dunn - 080949 - 11/17/2022

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ham / Prep Area	36.00 ° F	Cheese / Prep Area	41.00 ° F	pasta sauce / Hot-Hold Unit	142.00 ° F
sliced tomatoes / Prep Area	38.00 ° F	cut lettuce / Prep Area	40.00 ° F	sour cream / Walk-In Cooler	40.00 ° F
sliced tomatoes / Walk-In Cooler	37.00 ° F	Potatoes / Cold-Hold Unit	41.00 ° F	chicken pizza / cooking	202.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.05(a)	Time/temperature controlled for safety (TCS) food. Except when time is used as a public health control as specified in section 20-21.02(a)(02) of this code, time/temperature controlled for safety (TCS) food shall be kept at an internal temperature of 41°F (05°C) or below or at a temperature of 135°F (57°C) or above during display and service, except that roasts cooked to a temperature and for a time specified in Table 20-21.04-3 of this code or reheated as specified in Table 20-21.04-01 of this code may be held for service at a temperature of 130°F (54°C) or above Observed following TCS foods in plastic containers in the pizza prep drawers at the following temperatures, for less than 4 hours: cooked chicken strips at 55°F, cooked mushrooms at 56°F, cooked sliced onions at 56°F, cut pineapple chunks at 55°F. COS: The manager moved the products to another prep table with an ambient temperature of 39°F, in order to chill down to 41°F or below. Corrected On-Site. New Violation.	COS
20-21.11(a)(07)	Cleaning frequency. Nonfood-contact surfaces of equipment not cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris. Observed an accumulation of a pinkish slime material developing inside the ice chute of the ice chute. Repeat Violation.	

COMMENTS

Person in Charge (Signature) Jamie Dunn

Date: 12/11/2017

Sanitarian (Signature) Janet Smith (JS-DSHS)

Date: 12/11/2017

PG1

A-1



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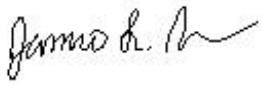

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OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.12(g)	Using chemicals for sanitization. When using chemicals for sanitization, a test kit or other device that accurately measures the concentration of the solution in parts per million or milligrams per liter not provided and used. No chlorine test strip available at the bar for the 3 comp sink. New Violation.	
Person in Charge (Signature) Jamie Dunn 		Date: 12/11/2017
Sanitarian (Signature) Janet Smith (JS-DSHS) 		Date: 12/11/2017
Received By Jamie Dunn		