Food Establishment Inspection Report

Establishment Name: DOMINO'S PIZZA #8960 Location Address: 4760 WALKERTOWN PLAZA BLVD City: WALKERTOWN State: North Carolina Zip: 27051 County: 34 Forsyth Permittee: TRIAD PIZZA **Telephone:** (336) 595-1155 Inspection Re-Inspection Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site Supply

Date: 06/20/2022 Time In: 1:50 PM Category#: II	_Status Code: A _Time Out: _4:05 PM							
FDA Establishment Type	· Fast Food Restaurant							
FDA Establishment Type	_ rast rood restaurant							
No. of Risk Factor/Intervention Violations: 4 No. of Repeat Risk Factor/Intervention Violations: 0								

Establishment ID: 3034020533

Score:

95.5

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	Foodborne Illness Risk Factors and Public Health Interventions Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury										
C	Compliance Status			OUT		Γ	CDI	R	VR		
S	Supervision .2652										
1	IN	о х т	N/A		PIC Present, demonstrates knowledge, & performs duties	x		0			
2	IN	о)(т	N/A		Certified Food Protection Manager	X		0			
-	_	loye	_	ealt		1		U			닉
3	ΤŤ	ОПТ			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	Ņ	ОUТ			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	L	ОUТ	_		Procedures for responding to vomiting & diarrheal events	1	0.5	0			Щ
Good Hygienic Practices .2652, .2653 6 X out Proper eating, tasting, drinking or tobacco use 1 0.5 0											
7	ť.	OUT			Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose, and mouth	1	0.5	-			H
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
8	_	ОИТ	_		Hands clean & properly washed	4	2	0			
9	M	оит	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	M	OUT	N/A		Handwashing sinks supplied & accessible	2	1	0			
Α	pp	rove	d S	our	ce .2653, .2655						
-	+-	OUT	_		Food obtained from approved source	2	1	0			
_	-	OUT	_	ı)X (o	Food received at proper temperature Food in good condition, safe & unadulterated	2	1	0			$\vdash\vdash$
	Ť	ОИТ		N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Protection from Contamination .2653, .2654											
		ОПТ		_		3	1.5	0			\Box
16	M	оит			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	M	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
Potentially Hazardous Food Time/Temperature .2653											
-	-	OUT	-	-		3	1.5	-			$\vdash \vdash$
		OUT			Proper reheating procedures for hot holding Proper cooling time & temperatures	3	1.5	-			$\vdash\vdash$
21	-	OUT	-	-	Proper hot holding temperatures	3	1.5	-			\vdash
22	+-	оит	-	-	Proper cold holding temperatures	3	1.5	-			
23	IN	οχ(т	N/A	N/O		3	135	0	Х		
24	IN	о) (т	N/A	N/O	Time as a Public Health Control; procedures & records	3	1.5	X	Х		
C	on	sum	er A	dvi	-						
25	IN	оит	ΝXA		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Н	igh	ly S	usc	epti	ble Populations .2653						
26	IN	оит	1)X (4		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
		mica			.2653, .2657	100	0.5	6			
		OUT			Food additives: approved & properly used Toxic substances properly identified stored & used	2	0.5	0			\vdash
	П	OUT			ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
_	-	_	_			-	_	-			

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	G	ood	Reta	ail P	Good Retail Practices ractices: Preventative measures to control the addition of pa	tho	gens	, cł	nemic	als,	
					and physical objects into foods.	_					
Compliance Status				OU'	Γ	CDI	R	۷R			
Safe Food and Water .2653, .2655, .2658											
30	IN	оит	n X (A		Pasteurized eggs used where required	1	0.5	0		П	
31	X	OUT			Water and ice from approved source	2	1	0			
32	IN	оит	ìX A		Variance obtained for specialized processing methods	2	1	0			
Food Temperature Control .2653, .2654											
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	оит	N/A	Ŋχ	Plant food properly cooked for hot holding	1	0.5	0		П	
_		оит	-	N/O	Approved thawing methods used	1	0.5	0		Н	
_	\rightarrow	_			Thermometers provided & accurate	1	0.5	0		Н	
36 X out Thermometers provided & accurate 1 0.5 0											
37	Х	оит			Food properly labeled: original container	2	1	0			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	×	оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	M	оит			Personal cleanliness	1	0.5	0			
41	IN	о х (т			Wiping cloths: properly used & stored	1	0.5	X			
42	IN	оит	ŊΧ		Washing fruits & vegetables	1	0.5	0			
Pı	гор	er Us	se o	f Ute	ensils .2653, .2654						
43	IN	о)∢ т			In-use utensils: properly stored	1	0.5	X			
44	IN	о) (т			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	×			
45	×	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	×	OUT			Gloves used properly	1	0.5	0		Ш	
U	ten	sils a	and	Equ	ipment .2653, .2654, .2663						
47	N	% (т			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X			
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	о) (т			Non-food contact surfaces clean	1	9 \$	0			
PI	hys	ical	Faci	litie	s .2654, .2655, .2656						
50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
	X	OUT			Plumbing installed; proper backflow devices	2	1	0			
52	M	OUT			Sewage & wastewater properly disposed	2	1	0			
53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
		оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	_			
55	IN	о)(т			Physical facilities installed, maintained & clean	1	0%5	0		Χ	
56	×	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	4.	5				
TOTAL DEDUCTIONS: 14.0											





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020533 Establishment Name: DOMINO'S PIZZA #8960 Location Address: 4760 WALKERTOWN PLAZA BLVD Date: 06/20/2022 X Inspection Re-Inspection City: WALKERTOWN State: NC Comment Addendum Attached? Status Code: A Zip: 27051 County: 34 Forsyth Water sample taken? Yes X No Category #: II Wastewater System:

Municipal/Community

On-Site System Email 1: Municipal/Community On-Site System Water Supply: Permittee: TRIAD PIZZA Email 2: Telephone: (336) 595-1155 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 38 Mozzarella Pizza Flip Top 36 Salami Pizza Flip Top 38 Pepperoni Pizza Flip Top 39 Pizza Flip Top Ham 35 Sausage Pizza Flip Top 31 Chicken Pizza Flip Top 41 Steak Pizza Flip Top 22 Pizza Flip Top Reach In Pasta 36 Pizza Flip Top Reach In Sausage 35 Chicken Pizza Flip Top Reach In 35 Boneless Chicken Pizza Flip Top Reach In 40 Boneless Chicken Walk In Cooler 39 Chicken Wing Walk In Cooler 38 Mozzarella Walk In Cooler 39 Walk In Cooler Ambient 132 Hot Water 3 Compartment Sink Sanitizer 400 3 Compartment Sink Quaternary 100 Dish Machine Sanitizer Chlorine

First Last

Person in Charge (Print & Sign):

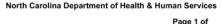
First Last

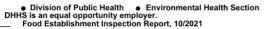
Regulatory Authority (Print & Sign): Glen Pugh

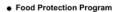
REHS ID: 3016 - Pugh, Glen

Verification Required Date:

REHS Contact Phone Number: (336) 703-3164









Comment Addendum to Inspection Report

Establishment Name: DOMINO'S PIZZA #8960 Establishment ID: 3034020533

Date: 06/20/2022 Time In: 1:50 PM Time Out: 4:05 PM

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 1 2-102.11 (A), (B) (PF) Based on the RISKS inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by:(A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; (B) Being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.
 - ***The PIC was not a CFPM and there were Priority violations during the inspection.
- 2 2-102.12 (A) Certified Food Protection Manager (C) The PERSON IN CHARGE shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM. ***The PIC was not a CFPM.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) Refrigerated, READY-TOEAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be discarded if it: (1) Exceeds the temperature and time combination of 7 days at 41F.
 - ***A container of boneless wings was date marked 6/19 as discard date in walk in cooler. CDI these were discarded.
- 24 3-501.19 Time as a Public Health Control (P) (Pf) If time without temperature control is used as the public health control for a working supply of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD before cooking, or for READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is displayed or held for sale or service: (1) Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify methods of compliance.
 - ***Establishment is following the TPHC procedures correctly for the pizza sauce, however written procedures were not available. CDI employee was able to print off a copy of the procedures.
- 41 3-304.14 (B) Wiping Cloths, Use Limitations (C) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution.
 - ***Employees are using a wiping cloth to store the pizza cutter on and is not being held in sanitizer solution.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored: (B) In FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETYFOOD with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon
 - ***Handle for the scoop in the cornmeal was in contact with the food.
- 44 4-903.11 (A) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLEUSE ARTICLES shall be stored:(1) In a clean, dry location.

 ***The white bin holding utensils on the clean dish rack has food debris in the bottom and needs to be cleaned out.
- 47 4-501.11 Good Repair and Proper Adjustment Equipment (C) Equipment shall be maintained in good repair.

 ***The gaskets on the walk in cooler door are torn and need to be replaced.
- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.
 ***The pizza oven has heavy residue build up on both ends of the conveyor belts and needs to be cleaned.
- 55 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed (C) he floors in FOOD ESTABLISHMENTS in which water flush cleaning methods are used shall be provided with drains and be graded to drain, and the floor and wall junctures shall be coved and SEALED.
 - ***There is no cove molding in the walk in cooler.
 - 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C) PHYSICAL FACILITIES shall be maintained in good repair.
 - ***Cove molding is cracked/damaged by the exit side door and along wall to the right of walk in cooler door. The wall is missing a plate cover next to water heater where the water shut off valve is. FRP is coming loose in the employee restroom and needs repair.
 - 6-501.12 Cleaning, Frequency and Restrictions (C) Physical facilities shall be cleaned as often as necessary to keep them clean.
 - ***Floors need cleaning in the following areas: -In walk in cooler under racks along base of walls; -Under 3 compartment sink; -

Throughout can wash and laundry area. Please clean the vents for the AC unit.