Food Establishment Inspection Report

Score: 96

Establishment Name: DOMINOS PIZZA
Establishment ID: 3034020726

Location Address: 170 WESTWOOD VILLAGE DRIVE

[X] Inspection   [ ] Re-Inspection

City: CLEMMONS   State: NC
Date: 07/10/2019   Status Code: A

Zip: 27012   County: 34 Forsyth
Time In: 03:40 ( ) am [X] pm   Time Out: 05:20 ( ) am [X] pm

Permittee: HIGH PERFORMANCE PIZZA LLC
Total Time: 1 hr 40 minutes

Telephone: (336) 766-0566
Category #: II

Wastewater System: [X] Municipal/Community [ ] On-Site System
FDA Establishment Type: Fast Food Restaurant

Water Supply: [X] Municipal/Community [ ] On-Site Supply
No. of Risk Factor/Intervention Violations: 2
No. of Repeat Risk Factor/Intervention Violations: 1

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.

	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
Supervision					**.2652**						
1	[ ]	[X]	[ ]		PIC Present; Demonstration-Certification by accredited program and perform duties	[X]		0	[ ]	[X]	[ ]
Employee Health					**.2652**						
2	[X]	[ ]			Management, employees knowledge; responsibilities & reporting	3	1.5	0	[ ]	[ ]	[ ]
3	[X]	[ ]			Proper use of reporting, restriction & exclusion	3	1.5	0	[ ]	[ ]	[ ]
Good Hygienic Practices					**.2652, .2653**						
4	[X]	[ ]			Proper eating, tasting, drinking, or tobacco use	2	1	0	[ ]	[ ]	[ ]
5	[X]	[ ]			No discharge from eyes, nose or mouth	1	0.5	0	[ ]	[ ]	[ ]
Preventing Contamination by Hands					**.2652, .2653, .2655, .2656**						
6	[X]	[ ]			Hands clean & properly washed	4	2	0	[ ]	[ ]	[ ]
7	[X]	[ ]	[ ]	[ ]	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	[ ]	[ ]	[ ]
8	[ ]	[X]			Handwashing sinks supplied & accessible	2	1	0	[X]	[X]	[ ]
Approved Source					**.2653, .2655**						
9	[X]	[ ]			Food obtained from approved source	2	1	0	[ ]	[ ]	[ ]
10	[ ]	[ ]		[X]	Food received at proper temperature	2	1	0	[ ]	[ ]	[ ]
11	[X]	[ ]			Food in good condition, safe & unadulterated	2	1	0	[ ]	[ ]	[ ]
12	[ ]	[ ]	[X]	[ ]	Required records available: shellstock tags, parasite destruction	2	1	0	[ ]	[ ]	[ ]
Protection from Contamination					**.2653, .2654**						
13	[X]	[ ]	[ ]	[ ]	Food separated & protected	3	1.5	0	[ ]	[ ]	[ ]
14	[X]	[ ]			Food-contact surfaces: cleaned & sanitized	3	1.5	0	[ ]	[ ]	[ ]
15	[X]	[ ]			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	[ ]	[ ]	[ ]
Potentially Hazardous Food Time/Temperature					**.2653**						
16	[ ]	[ ]	[ ]	[X]	Proper cooking time & temperatures	3	1.5	0	[ ]	[ ]	[ ]
17	[X]	[ ]	[ ]	[ ]	Proper reheating procedures for hot holding	3	1.5	0	[ ]	[ ]	[ ]
18	[ ]	[ ]	[ ]	[X]	Proper cooling time & temperatures	3	1.5	0	[ ]	[ ]	[ ]
19	[ ]	[ ]	[ ]	[X]	Proper hot holding temperatures	3	1.5	0	[ ]	[ ]	[ ]
20	[X]	[ ]	[ ]	[ ]	Proper cold holding temperatures	3	1.5	0	[ ]	[ ]	[ ]
21	[X]	[ ]	[ ]	[ ]	Proper date marking & disposition	3	1.5	0	[ ]	[ ]	[ ]
22	[X]	[ ]	[ ]	[ ]	Time as a public health control: procedures & records	2	1	0	[ ]	[ ]	[ ]
Consumer Advisory					**.2653**						
23	[ ]	[ ]	[X]		Consumer advisory provided for raw or undercooked foods	1	0.5	0	[ ]	[ ]	[ ]
Highly Susceptible Populations					**.2653**						
24	[ ]	[ ]	[X]		Pasteurized foods used; prohibited foods not offered	3	1.5	0	[ ]	[ ]	[ ]
Chemical					**.2653, .2657**						
25	[ ]	[ ]	[X]		Food additives: approved & properly used	1	0.5	0	[ ]	[ ]	[ ]
26	[X]	[ ]			Toxic substances properly identified stored, & used	2	1	0	[ ]	[ ]	[ ]
Conformance with Approved Procedures					**.2653, .2654, .2658**						
27	[ ]	[ ]	[X]		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0	[ ]	[ ]	[ ]

Good Retail Practices

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

	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
Safe Food and Water					**.2653, .2655, .2658**						
28	[ ]	[ ]	[X]		Pasteurized eggs used where required	1	0.5	0	[ ]	[ ]	[ ]
29	[X]	[ ]			Water and ice from approved source	2	1	0	[ ]	[ ]	[ ]
30	[ ]	[ ]	[X]		Variance obtained for specialized processing methods	1	0.5	0	[ ]	[ ]	[ ]
Food Temperature Control					**.2653, .2654**						
31	[X]	[ ]			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	[ ]	[ ]	[ ]
32	[ ]	[ ]	[ ]	[X]	Plant food properly cooked for hot holding	1	0.5	0	[ ]	[ ]	[ ]
33	[ ]	[ ]	[ ]	[X]	Approved thawing methods used	1	0.5	0	[ ]	[ ]	[ ]
34	[X]	[ ]			Thermometers provided & accurate	1	0.5	0	[ ]	[ ]	[ ]
Food Identification					**.2653**						
35	[X]	[ ]			Food properly labeled: original container	2	1	0	[ ]	[ ]	[ ]
Prevention of Food Contamination					**.2652, .2653, .2654, .2656, .2657**						
36	[ ]	[X]			Insects & rodents not present; no unauthorized animals	2	[X]	0	[ ]	[X]	[ ]
37	[X]	[ ]			Contamination prevented during food preparation, storage & display	2	1	0	[ ]	[ ]	[ ]
38	[X]	[ ]			Personal cleanliness	1	0.5	0	[ ]	[ ]	[ ]
39	[X]	[ ]			Wiping cloths: properly used & stored	1	0.5	0	[ ]	[ ]	[ ]
40	[ ]	[ ]	[X]		Washing fruits & vegetables	1	0.5	0	[ ]	[ ]	[ ]
Proper Use of Utensils					**.2653, .2654**						
41	[X]	[ ]			In-use utensils: properly stored	1	0.5	0	[ ]	[ ]	[ ]
42	[X]	[ ]			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	[ ]	[ ]	[ ]
43	[X]	[ ]			Single-use & single-service articles: properly stored & used	1	0.5	0	[ ]	[ ]	[ ]
44	[X]	[ ]			Gloves used properly	1	0.5	0	[ ]	[ ]	[ ]
Utensils and Equipment					**.2653, .2654, .2663**						
45	[ ]	[X]			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	[X]	0	[ ]	[X]	[ ]
46	[X]	[ ]			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	[ ]	[ ]	[ ]
47	[ ]	[X]			Non-food contact surfaces clean	1	0.5	[X]	[ ]	[X]	[ ]
Physical Facilities					**.2654, .2655, .2656**						
48	[X]	[ ]	[ ]		Hot & cold water available; adequate pressure	2	1	0	[ ]	[ ]	[ ]
49	[ ]	[X]			Plumbing installed; proper backflow devices	2	1	[X]	[ ]	[ ]	[ ]
50	[X]	[ ]			Sewage & waste water properly disposed	2	1	0	[ ]	[ ]	[ ]
51	[X]	[ ]	[ ]		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	[ ]	[ ]	[ ]
52	[X]	[ ]			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	[ ]	[ ]	[ ]
53	[ ]	[X]			Physical facilities installed, maintained & clean	1	0.5	[X]	[ ]	[ ]	[ ]
54	[X]	[ ]			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	[ ]	[ ]	[ ]

Total Deductions: 4

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3

Page 1 of _____   Food Establishment Inspection Report, 3/2013

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Comment Addendum to Food Establishment Inspection Report

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Location Address: 170 WESTWOOD VILLAGE DRIVE

☒ Inspection ☐ Re-Inspection Date: 07/10/2019

City: CLEMMONS   State: NC

Comment Addendum Attached? ☐   Status Code: A

County: 34 Forsyth   Zip: 27012

Water sample taken? ☐ Yes ☒ No   Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 1: pmehaffey@triad.rr.com

Permittee: HIGH PERFORMANCE PIZZA LLC

Email 2:

Telephone: (336) 766-0566

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Sausage	make unit	39						
Chicken	make unit	38						
Pasta	walk in cooler	39						
Hot water	3 compartment sink	136						
Quat	3 compartment sink	200						
Chicken	reach in cooler	41						
Sausage on	final cook for hot holding	192						

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   2-102.12 Certified Food Protection Manager - C Repeat. No person of charge available during the inspection with an ANSI accredited food protection manager certification. At least one employee with supervisory or management responsibilities shall be a certified food protection manager from an ANSI-accredited program. At least one certified manager shall be present during all hours of operation.

✓ Spell

8   6-301.12 Hand Drying Provision - PF Disposable, paper towel not dispensing (jammed) when lever is pushed at the handwashing sink in the back area.   Each HANDWASHING SINK shall be provided with: (A) Individual, disposable towels.   Recommend to get a new paper towel dispenser. CDI: Disposable, paper towels were provided on top the dispenser.

36   6-501.111 Controlling Pests - C   Repeat. Observed flies in the establishment. Premises shall be free of vermin, insects, and other pests. . //6-202.15 Outer Openings, Protected - C Repeat. The rubber seal on the bottom of the back door have gaps (not tightly enclosed) allowing daylight to be seen by REHSI.   Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floor, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors.

Lock Text
○

Person in Charge (Print & Sign):   *First* Zach   *Last* Creasy

Regulatory Authority (Print & Sign): *First* Jill *Last* Sakamoto REHSI

REHS ID: 2685 - Sakamoto, Jill

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 3 7

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45　4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Loosing finish and/or rust on shelving in reach in cooler, walk in cooler, and storage rack.　Equipment shall be maintained in good repair.

47　4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat. Shelving used for hot holding, storage (bottom), and walk in cooler with dust and/or food debris. Nonfood-contact surfaces of equipment and utensils shall be free of accumulation of dust, dirt, food debris, and other debris.

49　5-205.15 (B) System maintained in good repair - C Drip at the hose for detergent of the chemical dispenser and faucet connection at the 3 compartment sink. Plumbing system shall be maintained in good repair.

53　6-201.11 Floors, Walls and Ceilings-Cleanability - C Gap (separation with debris) on the floor in the walk in cooler by the coved base. Gap from the wall to the caulk on the handwashing sink in the back area. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

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Page 3 of <u>3</u>　Food Establishment Inspection Report, 3/2013

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Page 4 of N/A **Food Establishment Inspection Report, 3/2013**

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Page 5 of ___N/A___ Food Establishment Inspection Report, 3/2013

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Page 6 of ___ N/A   Food Establishment Inspection Report, 3/2013