

Food Establishment Inspection Report

Score: 96.5

Establishment Name: DOMINO'S

Establishment ID: 3034020882

Location Address: 7821 NORTH POINT BLVD.

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: HIGH PERFORMANCE PIZZA LLC

Telephone: (336) 759-2011

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 10/14/2021 Status Code: U

Time In: 2:05 PM Time Out: 3:30 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 0

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

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

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> IN				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> IN				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	<input checked="" type="checkbox"/>	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> IN				
Toilet facilities: properly constructed, supplied & cleaned		1	<input checked="" type="checkbox"/>	0	
54	<input checked="" type="checkbox"/> IN				
Garbage & refuse properly disposed; facilities maintained		1	0.5	<input checked="" type="checkbox"/>	
55	<input checked="" type="checkbox"/> IN				
Physical facilities installed, maintained & clean		1	<input checked="" type="checkbox"/>	0	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					3.5



Comment Addendum to Food Establishment Inspection Report

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 Permittee: HIGH PERFORMANCE PIZZA LLC
 Telephone: (336) 759-2011

Establishment ID: 3034020882
 Inspection Re-Inspection Date: 10/14/2021
 Comment Addendum Attached? Status Code: U
 Water sample taken? Yes No Category #: II
 Email 1: canising2u16@yahoo.com
 Email 2:
 Email 3: jami@triad.rr.com

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken pizza	final cook	179.0						
hot water	3 comp sink	131.0						
quat sanitizer ppm	3 comp sink	300.0						
mozzarella	make unit	39.0						
ham	make unit	40.0						
tomatoes	make unit	41.0						
wings	reach in	32.0						
cheese	reach in	37.0						
chicken bites	walk in cooler	41.0						
pepperoni	walk in cooler	39.0						

Person in Charge (Print & Sign): Deandre *First* Starnes *Last*
 Regulatory Authority (Print & Sign): Lauren *First* Pleasants *Last*

REHS ID: 2809 - Pleasants, Lauren Verification Required Date: _____

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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.

- 2 2-102.12 (A) Certified Food Protection Manager - C - No employees present nor person in charge is a certified food protection manager. 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. Establishment has 210 days to have a certified food protection manager certification. 0 pts.
- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees - P - Establishment with no copy of employee health policy, and person in charge could not name 6 reportable illnesses and symptoms. The permit holder shall require food employees and conditional employees to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. A food employee or conditional employee shall report the information in a manner that allows the person in charge to reduce the risk of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms. CDI- Copy of new employee reporting agreement and education provided to establishment. 0 pts.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event - PF- No vomit and diarrheal clean-up plan present. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI- Education, plan and handout provided to establishment. 0 pts.
- 8 2-301.12 Cleaning Procedure - P - Two employees washed hands for a few seconds and turned off faucet with bare hands. Hands shall be washed using the following cleaning procedure: rinse hands under clean warm running water, lather hands vigorously with soap for 15 seconds paying attention to fingernails and all hand surfaces, rinse hands with clean warm running water, dry hands with a paper towel or approved hand-drying device, and use a paper towel or barrier to turn off faucets so as not to recontaminate hands. CDI- Employees educated and rewashed hands using correct procedure.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils - PF - One plastic pan, 2 plastic lids, and dough portioner soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI- Utensils placed at 3 compartment sink to be rewashed. 0 pts.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing - C - Bag of clean linens stored on the floor. Clean linens shall be stored in a clean, dry location, where they are not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. Store clean linen off the floor. 0 pts.
- 47 4-202.11 Food-Contact Surfaces - Cleanability - PF - Two plastic containers with cracks. Multiuse food-contact surfaces shall be smooth and free of cracks and imperfections to be easily cleanable. CDI- Containers voluntarily discarded.

4-501.11 Good Repair and Proper Adjustment - Equipment - C - Replace rusted shelving. Caulk channels underneath prep tables. Cap screw threads as described in transitional permit comment addendum. Continue working on equipment repairs stated in comment addendum. Equipment shall be maintained in good repair.
- 53 6-501.18 Cleaning of Plumbing Fixtures - C - Toilet and handwashing sink are soiled in the restroom. Maintain plumbing fixtures clean.
- 54 5-501.113 Covering Receptacles - C - Dumpster door left open. Maintain waste receptacles closed with tight-fitting lids and doors. 0 pts.
- 55 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C - Repair coved base where it is peeling throughout. RegROUT floor and basetiles in walk in cooler to create coved base. Floor and wall junctures shall be coved and closed to no more than 1mm.

6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods- C - Repair FRP panels in restroom and by 3 compartment sink. Repair ceiling grid above the can wash. Recaulk handwashing sinks to the wall. Repair damaged wall underneath electrical panels. Continue working on items on transitional permit comment addendum. Physical facilities shall be maintained in good repair.

6-501.12 Cleaning, Frequency and Restrictions - C - Wall cleaning needed behind delivery shelves. Wall and ceiling cleaning needed in restroom. Maintain physical facilities clean.