Food Establishment Inspection Report

Establishment Name: DOMINO'S

	L	006	atio	on.	Address: 7821 NORTH POINT BLVD.						
	City: WINSTON SALEM State: North Carolina										
	Zip: 27106 County: 34 Forsyth										
	Ρ	eri	nit	tte	e: HIGH PERFORMANCE PIZZA LLC						
	Т	ele	ph	nor	ne: <u>(336)</u> 759-2011						
		Ø) Ir	nsp	ection O Re-Inspection O I	Ec	duc	at	iona	l V	isit
	۷	Vas	ste	wa	ater System:						
		Ø) M	lur	nicipal/Community O On-Site System						
	V	Vat	er	Sı	ipply:						
		Ø	N	lur	icipal/Community O On-Site Supply						
	Fc	ood	bo	rne	e Illness Risk Factors and Public Health Ir	nte	erv	er	ntion	s	
					Contributing factors that increase the chance of developing foo				ness.		
					Interventions: Control measures to prevent foodborne illness	Г				_	
0	0	mp	lia	nc	e Status		OUT	Γ	CDI	R	VR
S	Ť.	ervis	<u> </u>		.2652	-					
1	X	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	X	оит	N/A		Certified Food Protection Manager	1		0			
E	mp	loye	еH	ealt		_					
3	×	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	ĸ	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
				nic	Practices .2652, .2653	_		_			
6 7	1.	OUT OUT	<u> </u>		Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose, and mouth	1	0.5	0 0			\square
		1	-	Con	tamination by Hands .2652, .2653, .2655, .265	-	0.0	0			
8	-	О)(Т	-		Hands clean & properly washed	4	X	0			
9	X	оит	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	M	оит	N/A		Handwashing sinks supplied & accessible	2	1	0			
		rove		our	-						
	<u> </u>	OUT OUT		N}x∕o	Food obtained from approved source Food received at proper temperature	2	1	0			$\left - \right $
	-	OUT	<u> </u>		Food in good condition, safe & unadulterated	2	1	0			\vdash
14	IN	оит	×	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Р	rot	ectic	on fi	rom	Contamination .2653, .2654						
				N/O	Food separated & protected	3	1.5	_			
	<u> </u>	OUT	-		Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously served,	\vdash	1.5	0			\vdash
		оит			reconditioned & unsafe food	2	1	0			
		ntial OUT			ardous Food Time/Temperature .2653 Proper cooking time & temperatures	3	1.5	0			
		OUT				3	1.5				\vdash
	-	оυт			Proper cooling time & temperatures	3	1.5	0			
	+	OUT		-		3	1.5				\square
		OUT OUT				3 3	1.5 1.5	_			\vdash
	-	оит	-		Time as a Public Health Control; procedures &	3	1.5	0			
	<u> </u>				records sory .2653						
	T	оит		<u> </u>	Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
н	iah	ly S	usc	epti	ble Populations .2653	1					
	Т	оит			Pasteurized foods used; prohibited foods not	3	1.5	0			
			1.		offered	Ľ		Ĺ			
	-	nica OUT			.2653, .2657 Food additives: approved & properly used	1	0.5	0			
		оит			Toxic substances properly identified stored & used	2	1	0			
С	ont	form	anc	e w	Compliance with variance procedures .2653, .2654, .2658						
29	IN	оит	ŊXĄ		Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
	•	-						_		-	

Establishment ID: 3034020882

Date: <u>04/22/2024</u> Time In: <u>2:20 PM</u>	_Status Code: <u>A</u> _Time Out:4:05 PM	
Category#: II		
FDA Establishment Type:	Fast Food Restaurant	

No. of Risk Factor/Intervention Violations: <u>1</u> No. of Repeat Risk Factor/Intervention Violations: <u>0</u>

Safe Food and Water .2653, .2655, .2658 30 N Out % Pasteurized eggs used where required 1 0.5 0 31 X Out % Pasteurized eggs used where required 1 0.5 0 32 N Out % Variance obtained for specialized processing methods used; adequate equipment for temperature control 1 0.5 0 33 X Out % Proper cooling methods used; adequate equipment for temperature control 1 0.5 0 34 N Out % Approved thawing methods used 1 0.5 0 35 N Out % Approved thawing methods used 1 0.5 0 36 X Out T Thermometers provided & accurate 1 0.5 0 1 37 X Out T Food properly labeled: original container 2 1 0 1 9 X Out T Contamination prevented during food preparation, storage & display 2 1 0 1 0.5 1	С	or	npl	iar	nce	Status		ou	г	CDI	R		
30 in out Weater and ice from approved source 2 1 0 31 X out Water and ice from approved source 2 1 0 32 in out Water and ice from approved source 2 1 0 32 in out Water and ice from approved source 2 1 0 33 X out Water and ice from approved source 2 1 0 34 in out Water and ice from approved source 1 0.5 0 34 in out Water and ice from approved source 1 0.5 0 1 35 in out Water and ice from approved source 1 0.5 0 1 36 X out Proper cooling methods used: adequate alequate acurate 1 0.5 0 1 37 X out Phoroper cooling methods used: accurate 1 0.5 0 1 38 out Thermometers provided & accurate 1 0.5 1 0 1 0 0 <th></th> <th></th> <th></th> <th></th> <th></th> <th></th> <th></th> <th></th> <th>-</th> <th></th> <th></th> <th>L</th>									-			L	
31 X our Water and ice from approved source 2 1 0 32 W our Variance obtained for specialized processing methods 2 1 0 33 X our Proper cooling methods used; adequate equipment for temperature control 1 0.5 0 34 W our Proper cooling methods used; adequate equipment for temperature control 1 0.5 0 35 M our NA (K) Approved thawing methods used 1 0.5 0 36 X our Proper cooling methods used 1 0.5 0 1 36 X our Proper cooling methods used 1 0.5 0 1 37 X our Proper cooling methods used 1 0.5 0 1 7 Food Identification .2653 .2654						,,	1				_	Г	
1 N Out Variance obtained for specialized processing methods 1 1 1 0 Food Temperature Control .2653, .2654 33 X Out Proper cooling methods used; adequate quipment for temperature control 1 0.5 0 34 Nort Proper cooling methods used; adequate quipment for temperature control 1 0.5 0 34 Nort Proper cooling methods used; adequate quipment for temperature control 35 Nort 36 X out Proper cooling methods used; adequate quipment for temperature control 35 Nort Food tentification .2653 7 Kourt Food properly labeled: original container Prevention of Food Contamination .2652, .2653, .2654, .2657 38 X ourt Insects & rodents not present; no unauthorized 2 1 0 Prevention of Food Contamination prevented during food 1 0.5 0 Viping cloths: properly used & stored 1 0.5 0 Viping cloths: properly stored 1 0.5 0 <				19KA			-	-	0				
32 M 001 M methods 2 1 0 Food Temperature Control .2653, .2654 33 X out Proper cooling methods used; adequate equipment for temperature control 1 0.5 0 34 N out NA Approved thawing methods used; adequate equipment for temperature control 1 0.5 0 1 35 N out NA Approved thawing methods used 1 0.5 0 1 36 X out Thermometers provided & accurate 1 0.5 0 1 Food Identification .2653, .2654, .2654, .2657 Terevention of Food Contamination .2652, .2653, .2654, .2657 38 X out Contamination prevented during food 2 1 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 <t< td=""><td></td><td>~</td><td>001</td><td></td><td></td><td></td><td>-</td><td>1</td><td>0</td><td></td><td></td><td>-</td></t<>		~	001				-	1	0			-	
33 X out Proper cooling methods used; adequate equipment for temperature control 1 0.5 0 34 IN out XA No Plant food properly cooked for hot holding 1 0.5 0 34 IN out XA Approved thawing methods used 1 0.5 0 36 X Out Thermometers provided & accurate 1 0.5 0 36 X Out Food Identification 2653 1 0 0 37 X Out Food Contamination .2652, .2654, .2656, .2657 7 38 X Out Insects & rodents not present; no unauthorized animals 2 1 0 39 X Out Personal cleanliness 1 0.5 0 40 X Out Wiping cloths: properly used & stored 1 0.5 0 41 X Out In-use utensils: properly stored 1 0.5 0 42 N Out Wiping cloths: properly dsored, associal, .2653, .2654 1 0.5 0 43 X	32	IN	ουτ	₩			2	1	0				
33 X out 1 0.5 0 34 IN out NA NO Plant food properly cooked for hot holding 1 0.5 0 35 IN out NA MO Plant food properly cooked for hot holding 1 0.5 0 36 IN Out Thermometers provided & accurate 1 0.5 0 36 X Out Thermometers provided & accurate 1 0.5 0 7 X Out Food Identification .2653 .2654, .2656, .2657 37 X Out Insects & rodents not present; no unauthorized animals 2 1 0 39 X Out Personal cleanliness 1 0.5 0 40 X Out Personal cleanliness 1 0.5 0 1 41 X Out Wiping cloths: properly used & stored 1 0.5 0 1 42 N Out Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 1	Fo	od	Ten	nper	atur	e Control .2653, .2654			_			_	
35 in out NA MC Approved thawing methods used 1 0.5 0 36 X out Thermometers provided & accurate 1 0.5 0 Food Identification .2653 .2654 .2656, .2657 .2657 37 X out Food Contamination .2652, .2653, .2654, .2656, .2657 38 X out Insects & rodents not present; no unauthorized animals 2 1 0 39 X out Contamination prevented during food preparation, storage & display 2 1 0 40 X out Personal cleanliness 1 0.5 0 1 41 X out Washing fruits & vegetables 1 0.5 0 1 42 Nout Washing fruits & vegetables 1 0.5 0 1 43 X out Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 1 44 X out Gloves used properly 1 0.5 0 1 <	33	×	оит				1	0.5	0				
36 X out Thermometers provided & accurate 1 0.5 0 Food Identification 37 X out Food properly labeled: original container 2 1 0 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 38 X out Insects & rodents not present; no unauthorized animals 2 1 0	34	IN	ουτ	Ŋ¥(A	N/O	Plant food properly cooked for hot holding	1	0.5	0				
Food Identification .2653 37 X out Food properly labeled: original container 2 1 0 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 38 X out Insects & rodents not present; no unauthorized animals 2 1 0 39 X out Contamination prevented during food preparation, storage & display 2 1 0 40 X out Personal cleanliness 1 0.5 0 1 41 X out Personal cleanliness 1 0.5 0 1 Proper Use of Utensils .2653, .2654 43 X out Washing fruits & vegetables 1 0.5 0 1 Proper Use of Utensils .2653, .2654 44 X out Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 1 45 X out Single-use & single-service articles: properly 1 0.5 0 1 <t< td=""><td>35</td><td>IN</td><td>OUT</td><td>N/A</td><td>NX∕0</td><td>Approved thawing methods used</td><td>1</td><td>0.5</td><td>0</td><td></td><td></td><td>Γ</td></t<>	35	IN	OUT	N/A	N X ∕0	Approved thawing methods used	1	0.5	0			Γ	
37 X out Food properly labeled: original container 2 1 0 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 38 X out Insects & rodents not present; no unauthorized animals 2 1 0 0 39 X out Contamination prevented during food preparation, storage & display 2 1 0 0 40 X out Personal cleanliness 1 0.5 0 1 41 X out Personal cleanliness 1 0.5 0 1 Proper Use of Utensils roperly used & stored 1 0.5 0 1 Add W out In-use utensils: properly used & stored 1 0.5 0 1 Add W out Utensils, equipment & linens: properly stored 1 0.5 0 1 Add W out Gloves used properly 1 0.5 0 1 Add W out Gloves used properly designed, constructed & used 1 0.5 X X	36	Ņ	OUT			Thermometers provided & accurate	1	0.5	0				
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 38 X out Insects & rodents not present; no unauthorized animals 2 1 0 39 X out Contamination prevented during food preparation, storage & display 2 1 0 40 X out Personal cleanliness 1 0.5 0 41 X out Wiping cloths: properly used & stored 1 0.5 0 42 N out Washing fruits & vegetables 1 0.5 0 43 X out In-use utensils: properly stored 1 0.5 0 44 X out Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 44 X out Gloves used properly 1 0.5 0 1 45 X out Gloves used properly 1 0.5 0 1 46 X out Gloves used properly designed, constructed & used 1 0.5 X X 47 IN Øxt	Fo	od	Ider	ntifie	catio	on .2653							
38 X out Insects & rodents not present; no unauthorized animals 2 1 0 39 X out Contamination prevented during food preparation, storage & display 2 1 0 40 X out Personal cleanliness 1 0.5 0 41 X out Wiping cloths: properly used & stored 1 0.5 0 42 N out Washing fruits & vegetables 1 0.5 0 1 43 X out In-use utensils: properly stored 1 0.5 0 1 44 X out Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 1 44 X out Gloves used properly 1 0.5 0 1 45 X out Gloves used properly 1 0.5 0 1 46 X out Bioproved, cleanable, properly designed, constructed & used 1 0.5 X X 47 IN ØxT Non-food contact surfaces clean <t< td=""><td>37</td><td>X</td><td>OUT</td><td></td><td></td><td>Food properly labeled: original container</td><td>2</td><td>1</td><td>0</td><td></td><td></td><td>Ĺ</td></t<>	37	X	OUT			Food properly labeled: original container	2	1	0			Ĺ	
36 X 001 animals 2 1 0 39 X out Contamination prevented during food preparation, storage & display 2 1 0 40 X out Personal cleanliness 1 0.5 0 1 41 X out Wiping cloths: properly used & stored 1 0.5 0 1 42 IN Out Washing fruits & vegetables 1 0.5 0 1 43 X out In-use utensils: properly stored 1 0.5 0 1 44 X out Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 1 45 X out Single-use & single-service articles: properly 1 0.5 0 1 46 X out Gloves used properly 1 0.5 0 1 47 IN Øxt Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used 1 0.5 X X 48 X out War	Pr	eve	entio	on o	fFo	od Contamination .2652, .2653, .2654, .2656, .26	57						
33 X 001 preparation, storage & display 2 1 0 40 X 0ut Personal cleanliness 1 0.5 0 41 X out Wiping cloths: properly used & stored 1 0.5 0 42 IN Out Washing fruits & vegetables 1 0.5 0 43 X Out In-use utensils: properly stored 1 0.5 0 44 X out In-use utensils: properly stored 1 0.5 0 44 X out Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 45 X out Utensils, equipment & linens: properly stored, dried & used 1 0.5 0 46 V out Gloves used properly 1 0.5 0 1 47 IN Qut Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used 1 0.5 X X 48 X out Warewashing facilities: installed, maintained & 1 0.5 0<	38	M	оит				2	1	0				
41 ¥ out Wiping cloths: properly used & stored 1 0.5 0 42 IN out Washing fruits & vegetables 1 0.5 0 43 ¥ out In-use utensils: properly stored 1 0.5 0 44 ¥ out In-use utensils: properly stored 1 0.5 0 44 X out Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 45 X out Single-use & single-service articles: properly stored, stored & used 1 0.5 0 46 X out Gloves used properly 1 0.5 0 1 47 IN Øxt Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used 1 0.5 X X 48 M out Warewashing facilities: installed, maintained & 1 0.5 0 1 0.5 X X 49 IN Øxt Non-food contact surfaces clean 1 0.5 0 X X 51	39	M	оит				2	1	0				
42 IN OUT VA Washing fruits & vegetables 1 0.5 0 Proper Use of Utensils .2653, .2654 43 X out In-use utensils: properly stored 1 0.5 0 44 X out In-use utensils: properly stored 1 0.5 0 44 X out Utensils, equipment & linens: properly stored, dried & handled 45 X out Single-use & single-service articles: properly 1 0.5 0 45 X out Gloves used properly 1 0.5 0 46 X out Gloves used properly 1 0.5 0 46 X out Gloves used properly 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 47 IN X Warewashing facilities: installed, maintained & 1 0.5 X A out Warewashing facilities: installed, maintained & 1 0.5 0	40	M	OUT				1	0.5	0				
Proper Use of Utensils .2653, .2654 43 X our In-use utensils: properly stored 1 0.5 44 X our Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 44 X our Single-use & single-service articles: properly 1 0.5 0 45 X our Gloves used properly 1 0.5 0 46 X our Gloves used properly 1 0.5 X 46 X our Gloves used properly 1 0.5 X 47 IN ØXT Equipment, food & non-food contact surfaces 1 0.5 X Varewashing facilities: installed, maintained & 1 0.5 X 48 X our Warewashing facilities: installed, maintained & 1 0.5 X 0 48 X our <th c<="" td=""><td>41</td><td>M</td><td>OUT</td><td></td><td></td><td>Wiping cloths: properly used & stored</td><td>1</td><td>0.5</td><td>0</td><td></td><td></td><td></td></th>	<td>41</td> <td>M</td> <td>OUT</td> <td></td> <td></td> <td>Wiping cloths: properly used & stored</td> <td>1</td> <td>0.5</td> <td>0</td> <td></td> <td></td> <td></td>	41	M	OUT			Wiping cloths: properly used & stored	1	0.5	0			
43 M out In-use utensils: properly stored 1 0.5 0 44 M out Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 45 M out Single-use & single-service articles: properly atored, used 1 0.5 0 46 M out Gloves used properly 1 0.5 0 1 47 IN OXT Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used 1 0.5 X X 48 M out Warewashing facilities: installed, maintained & 1 0.5 X X 49 N OVT Non-food contact surfaces clean 1 0.5 X X 50 Out Warewashing facilities: installed, maintained & 1 0.5 X X 48 M out Warewashing installed; proper backflow devices 2 X 0 X 51 N OVT Non-food contact surfaces clean 1 0.5 0 X 51 N OUT	42	IN	оит	N X A		Washing fruits & vegetables	1	0.5	0				
44 X out Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 45 X out Single-use & single-service articles: properly 1 0.5 0 46 X out Gloves used properly 1 0.5 0 46 X out Gloves used properly 1 0.5 0 47 IN QXT Equipment .2653, .2654, .2663 1 0.5 X X 48 X out Warewashing facilities: installed, maintained & 1 0.5 X X 48 X out Warewashing facilities: installed, maintained & 1 0.5 X X 49 N QT Non-food contact surfaces clean 1 0.5 X X Physical Facilities Sewage & wastewater properly disposed 2 X 0 X 51 N Qut Sewage & wastewater properly disposed 2 1 0.5 0 Sewage & wastewater properly disposed; facilities 1 0.5 0	Pr	op	er Us	se o	fUte	ensils .2653, .2654						Î	
44 X 001 dried & handled 1 0.5 0 45 X out Single-use & single-service articles: properly 1 0.5 0 46 X out Gloves used properly 1 0.5 0 46 X out Gloves used properly 1 0.5 0 47 IN Q/T Equipment .2653, .2654, .2663 1 0.5 X X 48 X out Warewashing facilities: installed, maintained & 1 0.5 X X 48 X out Warewashing facilities: installed, maintained & 1 0.5 X X 49 IN Q/T Non-food contact surfaces clean 1 0.5 X X 49 IN Q/T Non-food contact surfaces clean 1 0.5 X X 50 Iout NA Hot & cold water available; adequate pressure 1 0.5 X X 51 IN Q/T Plumbing installed; proper backflow devices 2 X 0 X 52 <t< td=""><td>43</td><td>M</td><td>ουτ</td><td></td><td></td><td>In-use utensils: properly stored</td><td>1</td><td>0.5</td><td>0</td><td></td><td></td><td></td></t<>	43	M	ουτ			In-use utensils: properly stored	1	0.5	0				
43 X 001 stored & used 1 0.5 0 46 X out Gloves used properly 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 47 IN X Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used 1 0.5 X X 48 X out Warewashing facilities: installed, maintained & 1 0.5 X X 49 IN XT Non-food contact surfaces clean 1 0.5 X X 49 IN XT Non-food contact surfaces clean 1 0.5 X X 49 IN XT Non-food contact surfaces clean 1 0.5 X X 49 IN XT Non-food contact surfaces clean 1 0.5 X X 49 IN XT Non-food contact surfaces clean 1 0.5 X X 50 OUT NA Hot & cold water available; adequate pressure 1 0.5 X X	44	M	оит				1	0.5	0				
Utensils and Equipment .2653, .2654, .2663 47 IN QAT Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used 1 0.5 X X 48 X out Warewashing facilities: installed, maintained & 1 0.5 X X 49 IN QAT Non-food contact surfaces clean 1 0.5 X X Physical Facilities .2654, .2655, .2656 50 X OUT NA Hot & cold water available; adequate pressure 1 0.5 0 Sewage & wastewater properly disposed 2 1 0 Sewage & refuse properly disposed; facilities Toilet facilities: properly disposed; facilities Sewage & refuse properly disposed; facilities A out Garbage & refuse properly disposed; facilities Sewage & vestise properly disposed; facilities M out Garbage & refuse properly disposed; facilities M out Garbage & refuse properly disposed; facilitie	45	M	оит			stored & used	1	0.5	0				
47 IN ØXT Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used 1 0.5 X X 48 ØX out Warewashing facilities: installed, maintained & 1 0.5 X X 49 IN ØXT Non-food contact surfaces clean 1 0.5 X X 49 IN ØXT Non-food contact surfaces clean 1 0.5 X X 49 IN ØXT Non-food contact surfaces clean 1 0.5 X X 49 IN ØXT Non-food contact surfaces clean 1 0.5 X X 49 IN ØXT Non-food contact surfaces clean 1 0.5 X X 50 X OUT INA Hot & cold water available; adequate pressure 1 0.5 X X 51 IN ØXT Plumbing installed; proper backflow devices 2 X X X 52 Ø OUT NA Toilet facilities: properly constructed, supplied & cleaned 1 0.5 <td< td=""><td>46</td><td>M</td><td>OUT</td><td></td><td></td><td>Gloves used properly</td><td>1</td><td>0.5</td><td>0</td><td></td><td></td><td></td></td<>	46	M	OUT			Gloves used properly	1	0.5	0				
47 IN QXT approved, cleanable, properly designed, constructed & used 1 0.5 X X 48 QUT Warewashing facilities: installed, maintained & used; test strips 1 0.5 X X 49 IN QXT Non-food contact surfaces clean 1 0.5 X X 70 X V Non-food contact surfaces clean 1 0.5 X X Physical Facilities .2654, .2655, .2656 50 X OUT NA Hot & cold water available; adequate pressure 1 0.5 0 X 51 IN QXT Plumbing installed; proper backflow devices 2 X 0 X 52 Q OUT Sewage & wastewater properly disposed 2 1 0 X 53 X OUT NA Toilet facilities: properly constructed, supplied & cleaned 1 0.5 0 54 X OUT Garbage & refuse properly disposed; facilities 1 0.5 0 55 X OUT Physical facilities	Ut	en	sils a	and	Equ	ipment .2653, .2654, .2663	_		_				
43 X 001 used; test strips 1 0.5 0 49 IN QAT Non-food contact surfaces clean 1 0.5 X Physical Facilities 2654, 2655, 2656 50 X 0 X 51 IN QAT Hot & cold water available; adequate pressure 1 0.5 0 51 IN QAT Plumbing installed; proper backflow devices 2 X 0 X 52 X 0 X 0 X 0 X 53 X 0 Toilet facilities: properly constructed, supplied & cleaned 1 0.5 0 0 54 X 0 X Garbage & refuse properly disposed; facilities maintained 1 0.5 0 55 X 0 T Physical facilities installed, maintained & clean 1 0.5 0 56 M out Meets ventilation & lighting requirements; 1 0.5 0	47	IN	% ™			approved, cleanable, properly designed,	1	0.5	x		x		
Physical Facilities .2654, .2655, .2656 50 X out N/A Hot & cold water available; adequate pressure 1 0.5 0 51 IN QAT Plumbing installed; proper backflow devices 2 X 0 X 52 X out Sewage & wastewater proper backflow devices 2 X 0 X 53 X out Sewage & wastewater properly disposed 2 1 0 2 Toilet facilities: properly constructed, supplied & cleaned 1 0.5 0 2 54 X out Garbage & refuse properly disposed; facilities maintained 1 0.5 0 55 X out Physical facilities installed, maintained & clean 1 0.5 0 56 M out Meets ventilation & lighting requirements; a	48	M	оит			used; test strips	1		0				
50 X OUT N/A Hot & cold water available; adequate pressure 1 0.5 0 51 IN XT Plumbing installed; proper backflow devices 2 X 0 X 52 X OUT Sewage & wastewater properly disposed 2 1 0 53 X OUT Sewage & roperly constructed, supplied & cleaned 1 0.5 0 54 X OUT Garbage & refuse properly disposed; facilities maintained 1 0.5 0 55 X OUT Physical facilities installed, maintained & clean 1 0.5 0 56 M OUT Meets ventilation & lighting requirements; 1 0.5 0	49	IN	O∭(⊺			Non-food contact surfaces clean	1	0.5	X				
51 IN X 0 X 0 X 52 X 0ut Sewage & wastewater properly disposed 2 1 0 53 X 0ut N/A Toilet facilities: properly constructed, supplied & cleaned 1 0.5 0 54 X out Garbage & refuse properly disposed; facilities maintained 1 0.5 0 55 X out Physical facilities installed, maintained & clean 1 0.5 0 56 M Out Meets ventilation & lighting requirements; 0 0	Pł	iys	ical	Faci	ilitie	s .2654, .2655, .2656							
52 ¥ out Sewage & wastewater properly disposed 2 1 0 53 ¥ out N/A Toilet facilities: properly constructed, supplied & cleaned 1 0.5 0 54 ¥ out Garbage & refuse properly disposed; facilities maintained 1 0.5 0 55 ¥ out Physical facilities installed, maintained & clean 1 0.5 0 56 M out Meets ventilation & lighting requirements; 0 0 0				N/A			-	_	-				
53 X out N/A Toilet facilities: properly constructed, supplied & cleaned 1 0.5 0 54 X out Garbage & refuse properly disposed; facilities maintained 1 0.5 0 55 X out Physical facilities installed, maintained & clean 1 0.5 0 56 M Out Meets ventilation & lighting requirements; 0 0							-	-	~		Х	L	
50 X 601 km & cleaned 1 0.5 0 54 X out Garbage & refuse properly disposed; facilities maintained 1 0.5 0 55 X out Physical facilities installed, maintained & clean 1 0.5 0 56 M out Meets ventilation & lighting requirements; 0 0	52	M	OUT				2	1	0	<u> </u>	Ц	L	
54 Mourt maintained 1 0.5 0 55 Mourt Physical facilities installed, maintained & clean 1 0.5 0 56 Mourt Meets ventilation & lighting requirements; 0 0	53	M	оит	N/A		& cleaned	1	0.5	0				
56 M OUT Meets ventilation & lighting requirements;						maintained	-						
	55	M	OUT			Physical facilities installed, maintained & clean 1 0.5 0						L	
						Meets ventilation & lighting requirements:	1		L				

4hhs

t of Health & Human Services • Division of Public Health • Environmental Health Section • Foor Program DHHS is an equal opportunity employer. Page 1 of Food Establishment Inspection Report, 12/2023



Comment Addendum to Food Establishment Inspection Report

Establishment Name: DOMINO'S		Establishment ID: 3034020882				
Location Address: <u>7821 NORTH POIN</u> City: WINSTON SALEM	T BLVD. State:NC	⊠Inspection	Date: 04/22/2024 Status Code: A			
County: <u>34 Forsyth</u>	Zip: 27106	Comment Addendum Attached? X Category #: II				
Wastewater System: X Municipal/Community Water Supply: X Municipal/Community		Email 1:2kcarney@gmail.com				
Permittee: HIGH PERFORMANCE PIZ	ZZA LLC	Email 2:				
Telephone: <u>(</u> 336) 759-2011		Email 3:jami@triad.rr.com				

Item/Location	Temp	Item/Location	Temp
Last		Linder MCUT	
McArthur	7	January M. W.	
Murphy		L M	
Verification Dates: Priority:	Prio	rity Foundation: Core:	
	McArthur <i>Last</i> Murphy Verification Dates: Priority: Autho be reco Services • Division of Public Health DHHS is an equal opportunity empli	McArthur Last Murphy Verification Dates: Priority: Prio Authorize final rep be received via En Services • Division of Public Health • Environmental H DHHS is an equal opportunity employer.	McArthur Last Murphy Verification Dates: Priority: Priority Foundation: Core: Authorize final report to be received via Email:

Establishment Name: DOMINO'S

Establishment ID: 3034020882

Date: 04/22/2024 Time In: 2:20 PM Time Out: 4:05 PM

Certifications						
Name	Certificate #	Туре	Issue Date	Expiration Date		
Kimberly McArthur		Food Service	04/23/2023	04/23/2028		
Kimberly McArthur	Observa	tions and Correct	0	04/23/2028		

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.

8 2-301.12 Cleaning Procedure - P: The PIC was observed washing hands for less than 20 seconds using an improper method. (A) Except as specified in (D) of this section, food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a handwashing sink that is equipped as specified under § 5-202.12 and Subpart 6-301. CDI: After education, the PIC washed hands using the proper cleaning procedure.

- 47 4-501.11 Good Repair and Proper Adjustment Equipment-C: The pizza make-unit reach-in cooler is no longer working. Equipment shall be maintained in good repair. *the PIC stated that there is another unit in the establishment and it has to be replaced. No food is being kept in the unit*
- 49 4-602.13 Nonfood Contact Surfaces-C: Cleaning is needed on the container holding vegetables in the walk-in cooler and the shelves in the walk-in cooler. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 5-205.15 System Maintained in Good Repair (B)-REPEAT-C: A leak was observed at the right faucet and the chemical tower of the 3-compartment sink. A plumbing system shall be maintained in good repair.