## 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	-	<b>О)(</b> 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>N<b>X</b>∕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 <b>X</b> ∕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 &amp; 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 &amp; 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 <b>X</b> 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	<b>%</b> ™			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				

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## 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.