

# Food Establishment Inspection Report

Score: 95.5

Establishment Name: DOMINO'S #7423

Establishment ID: 3034012773

Location Address: 4655 YADKINVILLE RD.

City: PFAFFTOWN State: North Carolina

Zip: 27040 County: 34 Forsyth

Permittee: HIGH PERFORMANCE PIZZA LLC.

Telephone: (336) 575-7637

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 08/03/2022 Status Code: A

Time In: 2:20 PM Time Out: 4:00 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 2

## 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
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		X	0		X
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	X	0	X
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
<b>Good Hygienic Practices .2652, .2653</b>					
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A <input checked="" type="checkbox"/> N/A				
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	
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/A				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A <input checked="" type="checkbox"/> N/A				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A <input checked="" type="checkbox"/> N/A				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A <input checked="" type="checkbox"/> N/A				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A <input checked="" type="checkbox"/> N/A				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A <input checked="" type="checkbox"/> N/A				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A <input checked="" type="checkbox"/> N/A				
Proper cold holding temperatures		3	X	0	X
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A <input checked="" type="checkbox"/> N/A				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> OUT/N/A <input checked="" type="checkbox"/> N/A				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	X	X
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> OUT/N/A				
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/A				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/A				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
In-use utensils: properly stored		1	0.5	X	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
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	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	0	X
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	
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Plumbing installed; proper backflow devices		2	1	X	X
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Garbage & refuse properly disposed; facilities maintained		1	X	0	X
55	<input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	X
<b>TOTAL DEDUCTIONS:</b>					<b>4.5</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: DOMINO'S #7423  
 Location Address: 4655 YADKINVILLE RD.  
 City: PFAFFTOWN State: NC  
 County: 34 Forsyth Zip: 27040  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: HIGH PERFORMANCE PIZZA LLC.  
 Telephone: (336) 575-7637

Establishment ID: 3034012773  
 Inspection  Re-Inspection Date: 08/03/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: II  
 Email 1:  
 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	prep unit	46						
ham	prep unit	44						
sausage	prep unit	41						
bacon	prep unit	45						
hamburger	prep unit	44						
cheese	prep unit	41						
chicken	prep unit	39						
pasta	prep unit	39						
chicken	walk-in	36						
ham	walk-in	36						
steak	walk-in	36						
sausage	walk-in	37						
water	3-comp	120						
sanitizer (quat)	3-comp	200						

*First*  
 Person in Charge (Print & Sign): Rachel

*Last*  
 Davies

*Rachel Davies*

*First*  
 Regulatory Authority (Print & Sign): Ashley

*Last*  
 Mize

*Ashley Mize*

REHS ID: 2663 - Mize, Ashley

Verification Required Date: \_\_\_\_\_

REHS Contact Phone Number: (336) 830-0717

Authorize final report to be received via Email: \_\_\_\_\_



## Comment Addendum to Inspection Report

**Establishment Name:** DOMINO'S #7423

**Establishment ID:** 3034012773

**Date:** 08/03/2022 **Time In:** 2:20 PM **Time Out:** 4:00 PM

### Observations and Corrective Actions

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

- 2 2-102.12 (A) Certified Food Protection Manager (C) - The person in charge was not 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.
- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) - Employees were unaware of what the employee health policy was or where it could be found. Food employees are required to report to the person in charge information about their health and activities as they relate to foodborne illness, including 5 symptoms and 6 foodborne illnesses. CDI- information provided to management.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Food items in the top of the prep unit were too warm (chicken: 46F, ham: 44F, bacon: 45F, hamburger: 44F). Food being held cold shall be held at 41F or below, recommend keeping the top prep unit doors down when not in continuous use to ensure the heat from the oven does not effect the temperature ranges. CDI-food voluntarily discarded.
- 28 7-102.11 Common Name - Working Containers (Pf). Two chemical bottles were not labeled and employees were unsure of the product being stored in them. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI-bottles disposed of or labeled.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C). Scoop handle being stored directly in the corn meal. Ensure scoop handles are being stored out of the product at all times.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Replace torn gaskets on all doors of the prep unit reach in cooler and also the walk-in cooler gasket needs replaced. Wrap the condensation line with PVC sleeve in the walk in cooler. Equipment shall be maintained in good repair.
- 51 5-205.15 (B) System Maintained in Good Repair (C)- Repair leaks on right side faucet of 3 compartment sink. Maintain plumbing in good repair.
- 54 5-501.113 Covering Receptacles (C) - Dumpster lid and door were open. Ensure lids are doors remain closed with tightly fitted lids at all times.  
5-501.115 Maintaining Refuse Areas and Enclosures (C) - Litter and old equipment observed on the dumpster and in the enclosure. A storage area and enclosure for refuse, recyclables, and returnables shall be maintained free of unnecessary items, and clean. Cleaning needed in enclosure.
- 56 6-303.11 Intensity - Lighting (C) - In walk in cooler, lighting measured 2-4 foot candles in the back corner and by the door. Lighting in walk in coolers shall measure at least 10 foot candles. Increase lighting in the cooler.