

# Food Establishment Inspection Report

Score: 94

Establishment Name: DOMINOS PIZZA

Establishment ID: 3034020726

Location Address: 170 WESTWOOD VILLAGE DRIVE

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: HIGH PERFORMANCE PIZZA LLC

Telephone: (336) 766-0566

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 05/17/2022 Status Code: A

Time In: 1:40 PM Time Out: 3:20 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 3

**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	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/>
2	IN <input checked="" type="checkbox"/> N/A				
Certified Food Protection Manager		<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/>
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
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	IN <input checked="" type="checkbox"/> T				
Proper eating, tasting, drinking or tobacco use		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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"/> 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	
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	IN <input checked="" type="checkbox"/> OUT N/A N/O				
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 N/O				
Food separated & protected		3	1.5	0	
16	IN <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooking time & temperatures		3	1.5	0	
19	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooling time & temperatures		3	1.5	0	
21	IN <input checked="" type="checkbox"/> OUT N/A N/O				
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	
<b>Consumer Advisory .2653</b>					
25	IN <input checked="" type="checkbox"/> OUT				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	IN <input checked="" type="checkbox"/> OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	IN <input checked="" type="checkbox"/> OUT				
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	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	IN <input checked="" type="checkbox"/> OUT				
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT N/A N/O				
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
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	IN <input checked="" type="checkbox"/> T				
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	IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	IN <input checked="" type="checkbox"/> T				
Plumbing installed; proper backflow devices		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	IN <input checked="" type="checkbox"/> T				
Garbage & refuse properly disposed; facilities maintained		1	0.5	<input checked="" type="checkbox"/>	
55	IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
56	IN <input checked="" type="checkbox"/> T				
Meets ventilation & lighting requirements; designated areas used		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>TOTAL DEDUCTIONS:</b>					<b>6</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: DOMINOS PIZZA  
 Location Address: 170 WESTWOOD VILLAGE DRIVE  
 City: CLEMMONS State: NC  
 County: 34 Forsyth Zip: 27012  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: HIGH PERFORMANCE PIZZA LLC  
 Telephone: (336) 766-0566

Establishment ID: 3034020726  
 Inspection  Re-Inspection Date: 05/17/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: II  
 Email 1: pmehaffey@triad.rr.com  
 Email 2:  
 Email 3:

## Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
sausage	pizza prep (top)	36						
chicken	pizza prep (base)	41						
cheese	walk-in cooler	41						
chicken wing	walk-in cooler	37						
quat sanitizer	3 comp sink after correction (nm)	200						

Person in Charge (Print & Sign): Melannie Benitez *Melannie Benitez*  
 Regulatory Authority (Print & Sign): Aubrie Welch *Aubrie Welch DHHS*

REHS ID: 2519 - Welch, Aubrie Verification Required Date: \_\_\_\_\_

# Comment Addendum to Inspection Report

**Establishment Name:** DOMINOS PIZZA

**Establishment ID:** 3034020726

**Date:** 05/17/2022 **Time In:** 1:40 PM **Time Out:** 3:20 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.

- 1 2-102.11 PIC shall demonstrate knowledge by being a certified food protection manager - No Certified Food Protection manager on site and violations of Priority item. Based on the risks inherent to the food operation during inspections and upon request the PIC shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the HACCP principles, and the requirements of this Code.
- 2 2-102.12 (A) Certified Food Protection Manager - No employees working today had documentation of food safety training. 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.
- 6 2-401.11 Eating, Drinking, or Using Tobacco REPEAT - At beginning of inspection, opened bottled water sitting on shelf above pizza cutting table. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. CDI - drink was discarded.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) Quat sanitizer below measurable concentration in 3 comp sink, towel bucket, and spray bottles. A chemical sanitizer shall be used in accordance with EPA-registered label use instructions. CDI - after replacing sanitizer container at dispenser, quat sanitizer was dispensing at 200 ppm.  
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P) REPEAT - Several black plastic containers with food debris, other plastic containers with sticker residue, buildup in base of blue containers holding lids etc. Food contact surfaces shall be clean to sight and touch. CDI - placed at sink for re-cleaning.  
4-702.11 Before Use After Cleaning (P) At beginning of inspection, 3rd compartment of sink was overfilled with black plastic containers in a solution that did not register on sanitizer test strips. Be sure to check strength of sanitizer regularly; dishes must be completely submerged in the sanitizer for a minimum of 1 minute. CDI - education
- 47 4-402.11 Fixed Equipment, Spacing or Sealing - Installation - pizza tables with cornmeal in gaps between adjoining tables. Equipment that is fixed because it is not easily movable shall be installed to that it is: (1) spaced to allow access for cleaning along the sides, behind, and above equipment; (2) spaced from adjoining equipment, walls, and ceiling a distance of not more than 1 mm or 1/32nd inch; or (3) sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage. REPEAT.  
4-501.11 Good Repair and Proper Adjustment - Equipment (C) Shelving in walk-n cooler is rusting. Slight tear in gasket on right door of prep cooler. Equipment shall be maintained in good repair.  
4-205.10 Food Equipment, Certification and Classification (C) 2 liter drinks stored on dough trays in back kitchen - replace dough trays with approvable shelving that you can clean underneath.
- 49 4-602.13 Nonfood Contact Surfaces - clean as needed, such as crumbs/debris around conveyor of pizza oven. 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 - REPEAT- Hand sink by pizza makeline has a bucket underneath to capture occasional drips/leaks. A plumbing system shall be maintained in good repair. Thank you for repairing back hand sink.
- 54 5-501.15 Outside Receptacles (C) Frame around right door of dumpster is bent, preventing door from closing. Receptacles and waste handling units for refuse shall be designed and constructed to have tight-fitting lids, doors, or covers.
- 55 6-501.12 Cleaning, Frequency and Restrictions - REPEAT - Clean floor sink under 3 comp sink. Clean floor under water heater. Physical facilities shall be cleaned as often as necessary to keep them clean.  
6-501.114 Maintaining Premises, Unnecessary Items and Litter (C) Remove the empty boxes that held pizza sauce from back of kitchen. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment.
- 56 6-303.11 Intensity - Lighting - REPEAT - replace missing lights in walk-in cooler, currently lighting is 1-3 foot candles in walk-in cooler and needs to be a minimum of 10 foot candles.. Lighting at right side of pizza oven ranged from 30-45 foot-candles, and should be a minimum of 50. The light intensity shall be at least 50 foot candles at a surface where a food employee is working with food.