

Food Establishment Inspection Report

Score: 99.5

Establishment Name: DOMINO'S PIZZA #5539

Establishment ID: 3034020710

Location Address: 450 KNOLLWOOD STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 10 / 2020 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 01 : 26 ^{am} _{pm} Time Out: 02 : 35 ^{am} _{pm}

Permittee: TAR TIGER PIZZA LLC

Total Time: 1 hr 9 minutes

Telephone: (336) 659-0065

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 0

No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions									
Risk factors: Contributing factors that increase the chance of developing foodborne illness.									
Public Health Interventions: Control measures to prevent foodborne illness or injury.									
	IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
Supervision .2652									
1	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	<u>2</u>	<u>0</u>	☐	☐
Employee Health .2652									
2	☒	☐	☐		Management, employees knowledge; responsibilities & reporting	<u>3</u>	<u>15</u>	<u>0</u>	☐
3	☒	☐	☐		Proper use of reporting, restriction & exclusion	<u>3</u>	<u>15</u>	<u>0</u>	☐
Good Hygienic Practices .2652, .2653									
4	☒	☐	☐		Proper eating, tasting, drinking, or tobacco use	<u>2</u>	<u>1</u>	<u>0</u>	☐
5	☒	☐	☐		No discharge from eyes, nose or mouth	<u>1</u>	<u>05</u>	<u>0</u>	☐
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	☒	☐	☐		Hands clean & properly washed	<u>4</u>	<u>2</u>	<u>0</u>	☐
7	☒	☐	☐		No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	<u>3</u>	<u>15</u>	<u>0</u>	☐
8	☒	☐	☐		Handwashing sinks supplied & accessible	<u>2</u>	<u>1</u>	<u>0</u>	☐
Approved Source .2653, .2655									
9	☒	☐	☐		Food obtained from approved source	<u>2</u>	<u>1</u>	<u>0</u>	☐
10	☐	☐	☒		Food received at proper temperature	<u>2</u>	<u>1</u>	<u>0</u>	☐
11	☒	☐	☐		Food in good condition, safe & unadulterated	<u>2</u>	<u>1</u>	<u>0</u>	☐
12	☐	☐	☒		Required records available: shellstock tags, parasite destruction	<u>2</u>	<u>1</u>	<u>0</u>	☐
Protection from Contamination .2653, .2654									
13	☒	☐	☐		Food separated & protected	<u>3</u>	<u>15</u>	<u>0</u>	☐
14	☒	☐	☐		Food-contact surfaces: cleaned & sanitized	<u>3</u>	<u>15</u>	<u>0</u>	☐
15	☒	☐	☐		Proper disposition of returned, previously served, reconditioned, & unsafe food	<u>2</u>	<u>1</u>	<u>0</u>	☐
Potentially Hazardous Food Time/Temperature .2653									
16	☐	☐	☐	☒	Proper cooking time & temperatures	<u>3</u>	<u>15</u>	<u>0</u>	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	<u>3</u>	<u>15</u>	<u>0</u>	☐
18	☐	☐	☐	☒	Proper cooling time & temperatures	<u>3</u>	<u>15</u>	<u>0</u>	☐
19	☐	☐	☐	☒	Proper hot holding temperatures	<u>3</u>	<u>15</u>	<u>0</u>	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	<u>3</u>	<u>15</u>	<u>0</u>	☐
21	☒	☐	☐	☐	Proper date marking & disposition	<u>3</u>	<u>15</u>	<u>0</u>	☐
22	☒	☐	☐	☐	Time as a public health control: procedures & records	<u>2</u>	<u>1</u>	<u>0</u>	☐
Consumer Advisory .2653									
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	<u>1</u>	<u>05</u>	<u>0</u>	☐
Highly Susceptible Populations .2653									
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	<u>3</u>	<u>15</u>	<u>0</u>	☐
Chemical .2653, .2657									
25	☐	☐	☒		Food additives: approved & properly used	<u>1</u>	<u>05</u>	<u>0</u>	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	<u>2</u>	<u>1</u>	<u>0</u>	☐
Conformance with Approved Procedures .2653, .2654, .2658									
27	☒	☐	☐		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	<u>2</u>	<u>1</u>	<u>0</u>	☐

Good Retail Practices									
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
	IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658									
28	☐	☐	☒		Pasteurized eggs used where required	<u>1</u>	<u>05</u>	<u>0</u>	☐
29	☒	☐	☐		Water and ice from approved source	<u>2</u>	<u>1</u>	<u>0</u>	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	<u>1</u>	<u>05</u>	<u>0</u>	☐
Food Temperature Control .2653, .2654									
31	☒	☐	☐		Proper cooling methods used; adequate equipment for temperature control	<u>1</u>	<u>05</u>	<u>0</u>	☐
32	☐	☐	☒		Plant food properly cooked for hot holding	<u>1</u>	<u>05</u>	<u>0</u>	☐
33	☐	☐	☒		Approved thawing methods used	<u>1</u>	<u>05</u>	<u>0</u>	☐
34	☒	☐	☐		Thermometers provided & accurate	<u>1</u>	<u>05</u>	<u>0</u>	☐
Food Identification .2653									
35	☒	☐	☐		Food properly labeled: original container	<u>2</u>	<u>1</u>	<u>0</u>	☐
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	☒	☐	☐		Insects & rodents not present; no unauthorized animals	<u>2</u>	<u>1</u>	<u>0</u>	☐
37	☒	☐	☐		Contamination prevented during food preparation, storage & display	<u>2</u>	<u>1</u>	<u>0</u>	☐
38	☒	☐	☐		Personal cleanliness	<u>1</u>	<u>05</u>	<u>0</u>	☐
39	☐	☒	☐		Wiping cloths: properly used & stored	<u>1</u>	<u>05</u>	<u>0</u>	☐
40	☐	☐	☒		Washing fruits & vegetables	<u>1</u>	<u>05</u>	<u>0</u>	☐
Proper Use of Utensils .2653, .2654									
41	☒	☐	☐		In-use utensils: properly stored	<u>1</u>	<u>05</u>	<u>0</u>	☐
42	☒	☐	☐		Utensils, equipment & linens: properly stored, dried & handled	<u>1</u>	<u>05</u>	<u>0</u>	☐
43	☒	☐	☐		Single-use & single-service articles: properly stored & used	<u>1</u>	<u>05</u>	<u>0</u>	☐
44	☒	☐	☐		Gloves used properly	<u>1</u>	<u>05</u>	<u>0</u>	☐
Utensils and Equipment .2653, .2654, .2663									
45	☒	☐	☐		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	<u>2</u>	<u>1</u>	<u>0</u>	☐
46	☒	☐	☐		Warewashing facilities: installed, maintained, & used; test strips	<u>1</u>	<u>05</u>	<u>0</u>	☐
47	☒	☐	☐		Non-food contact surfaces clean	<u>1</u>	<u>05</u>	<u>0</u>	☐
Physical Facilities .2654, .2655, .2656									
48	☐	☐	☒		Hot & cold water available; adequate pressure	<u>2</u>	<u>1</u>	<u>0</u>	☐
49	☒	☐	☐		Plumbing installed; proper backflow devices	<u>2</u>	<u>1</u>	<u>0</u>	☐
50	☒	☐	☐		Sewage & waste water properly disposed	<u>2</u>	<u>1</u>	<u>0</u>	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	<u>1</u>	<u>05</u>	<u>0</u>	☐
52	☒	☐	☐		Garbage & refuse properly disposed; facilities maintained	<u>1</u>	<u>05</u>	<u>0</u>	☐
53	☐	☒	☐		Physical facilities installed, maintained & clean	<u>1</u>	<u>05</u>	<u>0</u>	☐
54	☒	☐	☐		Meets ventilation & lighting requirements; designated areas used	<u>1</u>	<u>05</u>	<u>0</u>	☐
Total Deductions:						<u>0.5</u>			



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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CR
OF



Comment Addendum to Food Establishment Inspection Report

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City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: TAR TIGER PIZZA LLC

Telephone: (336) 659-0065

Establishment ID: 3034020710

☒ Inspection ☐ Re-Inspection Date: 02/10/2020

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: II

Email 1:

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Mozzarella	pizza station	36	Ham	walk-in cooler	37			
Spinach	pizza station	39	Chicken	walk-in cooler	37			
Steak	pizza station	40	Steak	walk-in cooler	36			
Ham	pizza station	39	Quat Sani	3-compartment sink	200			
Chicken	pizza station	36	Hot Water	3-compartment sink	153			
Noodles	pizza station	37	Serv Safe	J. Bailey 7-19-23	00			
Tomatoes	pizza station	36						
Wings	reach-in cooler	41						

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.

- 39 3-304.14 Wiping Cloths, Use Limitation - C: A bucket of sanitizer measured at 0 ppm. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified by manufacturer.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C: Replace FRP on wall beside restroom/Replace broken base tile beside pizza station. Physical facilities shall be maintained in good repair./6-501.12 Cleaning, Frequency and Restrictions - C: Wall cleaning needed on wall in warewashing area. Physical facilities shall be cleaned as often as necessary to keep them clean.

Lock
Text



Person in Charge (Print & Sign): Jonathan *First* Bailey *Last*

Regulatory Authority (Print & Sign): Victoria *First* Murphy *Last*

Jonathan Bailey

Victoria Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3814



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Spell



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