## Food Establishment Inspection Report

Establishment Name: DON	MINO'S					
Location Address: 7821 NORTH POINT BLVD.						
City: WINSTON SALEM	State: North Carolina					
Zip: 27106 Cou	unty: 34 Forsyth					
Permittee: HIGH PERFORM	ANCE PIZZA LLC					
<b>Telephone</b> : (336) 759-2011						
⊗ Inspection	○ Re-Inspection					
Wastewater System:						
Municipal/Community	On-Site System					
Water Supply:						
	On-Site Supply					

Establishment ID:	3034020882
Date: 06/28/2022 Time In: 1:55 PM	_Status Code: A _Time Out:3:15 PM
Category#: II  FDA Establishment Type:	Fast Food Restaurant
No. of Risk Factor/Interve	

Good Retail Practices

Score:

		Ø	/ IV	lull	icipal/Community On-Site Supply						
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		Γ	CDI	R	۷R			
S	upe	ervis	ion		.2652						
1	×	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	M	оит	N/A		Certified Food Protection Manager	1		0			
E	mp	loye	e H	ealti	h .2652						
3	×	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	OUT			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	1 -	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
			gier	nic F	Practices .2652, .2653	le.	0.5	-			
7	12.3	OUT	H	$\vdash$	Proper eating, tasting, drinking or tobacco use  No discharge from eyes, nose, and mouth	1	0.5	0			
		OUT		Ш	<u> </u>	_	0.5	Lu			
_	_	_	ng C	ont	tamination by Hands .2652, .2653, .2655, .265	_	-	10			
9		оит оит	N/A	N/O	No bare hand contact with RTE foods or pre-	4	2	0			
10		оит			approved alternate procedure properly followed Handwashing sinks supplied & accessible	2	1	0			
		_				-	1	U			
		ove	0 50	ourc		-					
11 12	٠,	OUT		<b>36</b>	Food obtained from approved source	2	1	0			
_	-	OUT OUT		<b>ì</b> ₩	Food received at proper temperature Food in good condition, safe & unadulterated	2	1	0			
	Г	оит	ŋ <b>X</b> A	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
D	rote	octio	n fi	rom.	Contamination .2653, .2654	_					
15	T	OUT			Food separated & protected	2	1 5	0			
16	1	ОМТ	N/A	N/O	Food-contact surfaces: cleaned & sanitized	3	1.5	0	Х		
17	١.,	OUT			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0	^		
D	-4-		h. L			_		_			
					Proper cooking time & temperatures	3	1.5	0			
19	-	OUT	-			3	1.5	-			
_	-	OUT	<b></b>	$\rightarrow$	Proper cooling time & temperatures	3	1.5	-			
21	-	оит	-	· `	Proper hot holding temperatures	3	1.5	0			
22	X	OUT	N/A	N/O	Proper cold holding temperatures	3	1.5	0			
23	X	OUT	N/A	N/O	Proper date marking & disposition	3	1.5	0			
24	ìΧ	оит	N/A	N/O	Time as a Public Health Control; procedures & records	3	1.5	0			
С	ons	sume	er A	dvis	sory .2653						
25	IN	оит	ΝXA		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Н	igh	ly S	usc	epti	ble Populations .2653						
26	IN	оит	ŋ <b>X</b> (A		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
		nica			.2653, .2657						
		OUT			Food additives: approved & properly used	1	0.5	-			
28	IN	<b>о)(</b> т	N/A	Ш	Toxic substances properly identified stored & used	2	1	X	X		L
	П	orm OUT			ith Approved Procedures .2653, .2654, .2658  Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
	1_	_		Ш		<u></u>		L			

Good Retail Practices: Preventative measures to control the addition of	natho	aens	: cl	nemic	als			
and physical objects into foods.	patrio	gone	, 0		uio,			
Compliance Status			T	CDI	R	VR		
Safe Food and Water .2653, .2655, .2658								
30 IN OUT A Pasteurized eggs used where required	1	0.5	0					
31 X OUT Water and ice from approved source	2	1	0		T			
32 IN OUT WA Variance obtained for specialized processing methods	2	1	0					
Food Temperature Control .2653, .2654								
Proper cooling methods used; adequate equipment for temperature control	1	0.5	0					
34 IN OUT 🔌 N/O Plant food properly cooked for hot holding	1	0.5	0					
35 IN OUT X N/O Approved thawing methods used	1	0.5	0					
36 X out Thermometers provided & accurate	1	0.5	0		L			
Food Identification .2653								
37   X   ouт   Food properly labeled: original container	2	1	0					
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
Insects & rodents not present; no unauthorize animals	d 2	1	×					
39 M 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		$\vdash$			
42 N OUT N Washing fruits & vegetables	1	0.5	0		Ш			
Proper Use of Utensils .2653, .2654					_			
43 X оит In-use utensils: properly stored	1	0.5	0					
Utensils, equipment & linens: properly stored, dried & handled	1	0%5	0	х	Х			
Single-use & single-service articles: properly stored & used	1	0.5	┺					
46 X out Gloves used properly	1	0.5	0		Ш			
Utensils and Equipment .2653, .2654, .2663								
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0					
Warewashing facilities: installed, maintained & used; test strips	1	0.5	0					
49 💢 оит Non-food contact surfaces clean	1	0.5	0					
Physical Facilities .2654, .2655, .2656								
50 X out N/A Hot & cold water available; adequate pressure	9 1	0.5	-					
Plumbing installed; proper backflow devices	2	1	X	Х	L			
52 X out Sewage & wastewater properly disposed	2	1	0		$\vdash$			
Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0					
Garbage & refuse properly disposed; facilities maintained	1	0.5	0					
55 🕱 оит Physical facilities installed, maintained & clea	n 1	0.5	0					
Meets ventilation & lighting requirements; designated areas used	1	0.5	×	х				
TOTAL DEDUCTION	s: 2							





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020882 Establishment Name: DOMINO'S Date: 06/28/2022 Location Address: 7821 NORTH POINT BLVD. X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27106 County: 34 Forsyth Water sample taken? Yes X No Category #: II Email 1:pmehaffey@traid.rr.com Water Supply: Municipal/Community On-Site System Permittee: HIGH PERFORMANCE PIZZA LLC Email 2: Telephone: (336) 759-2011 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 Temp 150 hot water 3 comp sink 111 active wash 3 comp 0 quat sanitizer 3 comp and spray bottle 200 quat sanitizer remade 40 mozzarella right side make unit 41 pepperoni right side 41 beef right side 40 right side reach in sliced cheese 41 left side make unit tomatoes 41 left side make pasta boneless chicken 40 left reach in 41 left reach in wings 38 wings walk in cooler 38 chicken strips walk in cooler 39 walk in cooler pepperoni 0 ServSafe Tonya Lewis 3/1/26

First Last

Person in Charge (Print & Sign):

First Last

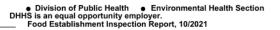
Regulatory Authority (Print & Sign): Lauren Pleasants

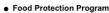
REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:

REHS Contact Phone Number: (336) 703-3144

North Carolina Department of Health & Human Services







## Comment Addendum to Inspection Report

Establishment Name: DOMINO'S Establishment ID: 3034020882

Date: 06/28/2022 Time In: 1:55 PM Time Out: 3:15 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.

- 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization Temperature, pH, Concentration and Hardness (P) - Quat ammonia sanitizer in 3 comp sink and spray bottles measured 0 ppm on test strip. Chemical sanitizers used in solutions shall measure 150-400 ppm quat ammonia. CDI- New batch remade and measured 200ppm.
- 28 7-201.11 Separation Storage (P) Bottle of Lysol and bottle of mouthwash stored on lockers above clean linens. Store poisonous or toxic chemicals so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI- Linens moved. 0 pts.
- 38 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pests (C) Large dead roach observed on the floor between the can wash and clean dish shelving. Dead or trapped pests shall be removed from the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Maintain premises free of dead pests. 0 pts.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing C REPEAT- Basket of clean linens stored on the floor. Clean linens shall be stored in a clean, dry location, where they are not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. CDI- Linens moved to a shelf.
- 51 5-202.14 Backflow Prevention Device, Design Standard (P)- Hose at can wash has a pistol grip spray nozzle attached, creating continuous pressure, with only atmospheric backflow prevention. A backflow prevention device installed on a water supply system shall meet ASSE standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. CDI- Spray nozzle removed. 0 pts.
- 56 6-501.110 Using Dressing Rooms and Lockers (C) Jacket stored on top of boxes of pizza sauce. Use designated areas for the storage of employees' personal possessions. CDI- Jacket moved to hooks. 0 pts.