

Food Establishment Inspection Report

Score: 95

Establishment Name: DOMINO'S

Establishment ID: 3034020879

Location Address: 256 SUMMIT SQUARE BLVD. UNIT 312

City: WINSTON-SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: HIGH PERFORMANCE PIZZA, LLC

Telephone: (336) 701-0077

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/28/2022 Status Code: A

Time In: 12:00 PM Time Out: 3:30 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 7

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	IN <input checked="" type="checkbox"/> N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X
2	IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	X	0	
Employee Health .2652					
3	IN <input checked="" type="checkbox"/>	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	X
4	X OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	X OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	IN <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use	1	0.5	X
7	X OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	X OUT	Hands clean & properly washed	4	2	0
9	X OUT N/A N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	X OUT N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	X OUT	Food obtained from approved source	2	1	0
12	IN OUT <input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0
13	X OUT	Food in good condition, safe & unadulterated	2	1	0
14	IN OUT <input checked="" type="checkbox"/> N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	X OUT N/A N/O	Food separated & protected	3	1.5	0
16	X OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	X OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	IN OUT <input checked="" type="checkbox"/> N/O	Proper cooking time & temperatures	3	1.5	0
19	IN OUT <input checked="" type="checkbox"/> N/O	Proper reheating procedures for hot holding	3	1.5	0
20	IN OUT <input checked="" type="checkbox"/> N/O	Proper cooling time & temperatures	3	1.5	0
21	IN OUT <input checked="" type="checkbox"/> N/O	Proper hot holding temperatures	3	1.5	0
22	IN <input checked="" type="checkbox"/> N/A N/O	Proper cold holding temperatures	3	1.5	X
23	X OUT N/A N/O	Proper date marking & disposition	3	1.5	0
24	IN <input checked="" type="checkbox"/> N/A N/O	Time as a Public Health Control; procedures & records	3	X	0
Consumer Advisory .2653					
25	IN OUT <input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	IN OUT <input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	IN OUT <input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0
28	IN <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN OUT <input checked="" type="checkbox"/>	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
Safe Food and Water .2653, .2655, .2658					
30	IN OUT <input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0
31	X OUT	Water and ice from approved source	2	1	0
32	IN OUT <input checked="" type="checkbox"/>	Variance obtained for specialized processing 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	IN OUT <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	IN OUT <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	0
36	X OUT	Thermometers provided & accurate	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
41	IN <input checked="" type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5	X
42	IN OUT <input checked="" type="checkbox"/>	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	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	X OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	X OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/> T	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	X 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	X	0
Physical Facilities .2654, .2655, .2656					
50	X 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	X	0
52	X OUT	Sewage & wastewater properly disposed	2	1	0
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	X OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
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 Permittee: HIGH PERFORMANCE PIZZA, LLC
 Telephone: (336) 701-0077

Establishment ID: 3034020879
☒ Inspection ☐ Re-Inspection Date: 06/28/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: II
 Email 1:
 Email 2: Pmehaffey@triad.rr.com
 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
Pepperoni	Make Unit	41						
Mozz Cheese	Make Unit	41						
Chicken	Make Unit	45						
Sausage crumbles	Make Unit	44						
Sausage Chunks	Make Unit	46						
Ambient	Top Make Unit Region	36						
Ambient	Bottom Make Unit Region	30						
Hot Water	Three-Comp Sink	120						
Pepperoni	Two-Door Cooler	41						
Chicken Cuts	Two-Door Cooler	36						
Sausage Crumbles	Two-Door Cooler	36						
Pepperoni Mushroom Pizza	Final	209						
Pasta	Final	182						
Chicken Parm Sandwich	Final	178						
Chicken Wings	Final	170						
Quat Sanitizer	Three-Comp Sink	200						

First
 Person in Charge (Print & Sign): Darryl
 First
 Regulatory Authority (Print & Sign): Leslie

Last
 Glenn
 Last
 Easter

[Signature]
[Signature] / *[Signature]*, *[Signature]*

REHS ID: 1908 - Easter, Leslie

Verification Required Date: 07/07/2022

REHS Contact Phone Number: _____

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

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 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034020879

Date: 06/28/2022 **Time In:** 12:00 PM **Time Out:** 3:30 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 Demonstration (A), (B) and (C) (1), (4) - (16) - (PF) Employees are preparing food with bare hands but do not take the temperature of the food coming out of the oven to verify that final is above 145F. Employees unaware of written procedures for sauce. Person in charge shall demonstrate to the regulatory authority knowledge by complying with the code of having no priority item violations, be an accredited food protection manager, or correctly respond to the inspector questions as they relate to the establishment. CDI Education
- 2 2-102.12 (A) Certified Food Protection Manager (C) No certified food protection manger current during inspection. 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) The current employee health policy does not list all six of the foodborne illnesses. Ensure food employees understand when to report illnesses, symptoms and exposure. Ensure food employees report illnesses, symptoms and exposure. CDI Establishment was given the new updated employee health policy.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Two employee drinks on prep counters. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) The sausage crumbles, diced sausage and chicken strips were measured between 44-46F inside of the make unit. CDI The meat was discarded and replaced.
- 24 3-501.19 Time as a Public Health Control (Pf) The sauce is being held out of temperature control and is being marked with dates but there are no written procedures available on how the process is followed. If time for temperature control is being used as a public health control written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify methods of compliance (i.e. labeling, time out of temperature control and discard requirements). Verification of complete procedures required no later than July 7, 2022; procedures may be emailed to wilboret@forsyth.cc.
- 28 7-201.11 Separation - Storage (P) There was one bottle of sanitizer found stored on the prep counter where pizza coming from the oven is cut. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI The bottle was moved to below the register.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) A wet cloth was stored in front of the sanitizer bucket. Hold in-use wiping cloths in sanitizer between uses.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment- One torn gaskets in pizza make unit. Equipment shall be maintained in good repair. Zero deduction due to improvement.
- 49 4-602.13 Nonfood Contact Surfaces (C) The fans in the walkin cooler have an accumulation of debris present. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 51 5-205.15(B) System Maintained in Good Repair- C The faucet at the three-comp sink leaks without the help of the secondary valve. Maintain a plumbing system in good repair.

Additional Comments

Coca-Cola trays being used to hold clean lids near warewashing area and sauce packets on shelf in the dry storage area. Recommend utilizing smooth and cleanable storage containers.